Journal of Food Protection, Vol. 69, No. 12, 2006, Pages 3052–3089
Copyright ©, International Association for Food Protection

Journal of Food Protection
Indices to Volume 69

AUTHOR INDEX

ABBOTT, J., see Zhao, 500
ABEE, T., see Kieboom, 2681
ABRAHAM, M., see Venter, 2889
ABRAHIM, A., see Papageorgiou, 308
ABRINI, J., see Achemchem, 2370
ABRIOUEL, H., see Pérez Pulido, 1178
ACEDO-FÉLIX, E., see Espinoza-Medina, 1422
ACHEMCHEM, F., Antilisterial activity of ENT F-58 in goat's milk and jben, 2370
ADAMS, M. R., see Stergiou, 951
ADESIYUN, A., see Rodrigo, 1096
ADLER, B. B., see Beuchat, 801
AFOLABI, C. G., Fumonisins in maize from Nigeria, 2019
AGARWAL, R. K., see Singh, 288
AHLBORN, G., Eggshell membranes affect heat resistance in bacteria, 729
AHMED, M. M., see Awan, 1713
AHMED, R., see McLaughlin, 666
AHN, J., see Rajan, 853
AHVENAINEN-RANTALA, R., see Hellström, 1565
AILES, E., see Vij, 233
AKEY, B., see Sauders, 93
AKINEDEN, Ö., see Estuningsih, 3013
ALAGIĆ, D., see Drosinos, 2648
ALAM, M. J., Seasonal prevalence of *E. coli* O157:H7 in cattle feces, 3018
ALEANDRI, R., see Capoferri, 1971
ALFI, D., see Samadpour, 441
AL-HOLY, M., Inhibition of *L. innocua* in hummus, 1322
ALLAIN, B., see Guan, 739
ALLAOUI, A., see Ghalfi, 1066
ALLEN, V. M., see Hutchison, 145, 421
ALLERBERGER, F., see Wagner, 1297
ALOMAR, J., see Delbes, 2161
ALONSO-CALLEJA, C., see Capita, 1183
ALONSO-LLAMAZARES, A., see Caro, 920
AL-QADIRI, H., see Al-Holy, 1322
ALVAREZ, I., Inactivation of *Salmonella* in whole egg by irradiation and heat, 2066
ALY, S., see Barro, 2007
AMAGLIANI, G., see Brandi, 2274
AMALARADJOU, M. A. R., Inactivation of *E. coli* O157:H7 by sodium caprylate, 2248
AMÉZQUITA, A., see Membré, 118
AMIGO, L., see López-Expósito, 2992
AMITI, S., see Macaluso, 449
AMORENA, M., see Perugini, 1144; Visciano, 1134
AMUSO, P., see Tatavarthy, 749
ANANG, D. M., Effect of oxalic acid on chicken spoilage, 1913
ANDERSEN, S. R., Metronidazole resistance, 932
ANDERSON, B. J., see Sauders, 1680
ANDERSON, G. L., see Mytle, 660
ANDERSON, R. C., see Dimitrijevic, 1061
ANDERSSON, L., see Lindmark, 2902
ANDREWS, K., see Sheffield, 228
ANDREWS, L. S., see Robertson, 1561
ANGELIDIS, A. S., *Listeria* in RTE meats, 938
ANGELIDIS, A. S., see Papageorgiou, 308
ANGIONI, A., see Schirra, 1646
ANGULO, F. J., see Vij, 233
ANIL, H., see Røtterud, 405
ANNAMALAI, T., see Amalaradjou, 2248
ANNOUS, B., see Fatemi, 267
ANNOUS, B. A., see Fan, 912
ANSORENA, D., see Cercaci, 1393
AOYAMA, K., see Sugita-Konishi, 1365
ARANETA, M., see Myers, 205
ARAO, T., see Watanabe, 191
ARES-MAZÁS, E., see Gómez-Couso, 185, 948
ARMOUR, J., Cloth-based hybridization array system for ruminants in feeds, 453
ARMOUR, J., see Myers, 205
ARQUÉS, J. F., see Fontcuberta, 2024
ARRITT, F. M., see González, 935
ARROYO LÓPEZ, F. N., Microbial changes of seasoned olives, 1354
ARTHUR, T. M., see Bosilevac, 1808; Guerini, 1007; Nou, 2870
ASAI, T., Antimicrobial resistance of *S. infantis* in meat and broiler chickens, 214
ASGARALI, Z., see Rodrigo, 1096
ASHTON, L. V., Microbial behavior on beef shifted from vacuum to aerobic packaging, 1273
ASLAM, M., Antimicrobial-resistant *E. coli* in beef, 1508
ASTIASARÁN, I., see Cercaci, 1393
ATWILL, E. R., Vegetated buffer filtration for waterborne *C. parvum*, 177
ATWILL, E. R., see McCrea, 417
AURELI, P., see Gianfranceschi, 1533
AUSTIN, J. W., see Kirkwood, 2377; Yule, 1164
AUVRAY, F., see Gagnière, 2692
AWAN, M. B., Virulence factors of *Aeromonas* in Abu Dhabi, 1713
AWUAH, G., see Enache, 564
AWUAH, G. B., see Khurana, 1865
AXTELL, S. P., Effect of monochloramine on lipids and residuals, 907
AYEBAH, B., Efficacy of electrolyzed water under organic challenge, 2143
AYERS, S., see Zhao, 500
AZEREDO, J., see Oliveira, K., 2352
AZNAR, R., Diversity in food spoilage LAB analyzed by RAPD-PCR, 2403

BABA, E., see Mizumoto, 17
BABA, K., see Watanabe, 191
BABU, N., see Singh, 288
BACH, S., see Moon, 542
BACH, S. J., Electrolyzed oxidizing anode water, 1616
BACH, S. J., see McAllister, 2075
BACVINSKAS, S., see Chancellor, 1468
BADEKA, A., see Balamatsia, 1126
BAERT, K., Patulin in organic and conventional apple juice, 1371
BAHK, G.-J., Modeling contamination of *S. aureus* in kimbab, 1340
BAHNSON, P. B., *Salmonella* in swine lymph nodes, 925
BAI, G., see Toteja, 1463
BAKAR, J., see Anang, 1913
BAKER, D., see Burfoot, 2828
BALAMATSIA, C. C., Irradiation of fresh chicken meat, 1126
BALASUBRAMANIAM, V. M., see Rajan, 853
BALLABIO, C., see Peñas, 1707
BANDEKAR, J. R., see Dhokane, 444
BANDEKAR, J. R., see Saroj, 1858, 2515
BANDYOPADHYAY, R., see Afolabi, 2019
BANNERMAN, T., see Sauders, 1680
BANSAL, N. S., PCR detection of *Salmonella* in food, 282
BARBANO, C., see Battilani, 884

Journal of Food Protection, Vol. 69, No. 12, 2006, Pages 3052–3089
Copyright ©, International Association for Food Protection

Journal of Food Protection
Indices to Volume 69

AUTHOR INDEX

ABBOTT, J., see Zhao, 500
ABEE, T., see Kieboom, 2681
ABRAHAM, M., see Venter, 2889
ABRAHIM, A., see Papageorgiou, 308
ABRINI, J., see Achemchem, 2370
ABRIOUEL, H., see Pérez Pulido, 1178
ACEDO-FÉLIX, E., see Espinoza-Medina, 1422
ACHEMCHEM, F., Antilisterial activity of ENT F-58 in goat's milk and jben, 2370
ADAMS, M. R., see Stergiou, 951
ADESIYUN, A., see Rodrigo, 1096
ADLER, B. B., see Beuchat, 801
AFOLABI, C. G., Fumonisins in maize from Nigeria, 2019
AGARWAL, R. K., see Singh, 288
AHLBORN, G., Eggshell membranes affect heat resistance in bacteria, 729
AHMED, M. M., see Awan, 1713
AHMED, R., see McLaughlin, 666
AHN, J., see Rajan, 853
AHVENAINEN-RANTALA, R., see Hellström, 1565
AILES, E., see Vij, 233
AKEY, B., see Sauders, 93
AKINEDEN, Ö., see Estuningsih, 3013
ALAGIĆ, D., see Drosinos, 2648
ALAM, M. J., Seasonal prevalence of *E. coli* O157:H7 in cattle feces, 3018
ALEANDRI, R., see Capoferri, 1971
ALFI, D., see Samadpour, 441
AL-HOLY, M., Inhibition of *L. innocua* in hummus, 1322
ALLAIN, B., see Guan, 739
ALLAOUI, A., see Ghalfi, 1066
ALLEN, V. M., see Hutchison, 145, 421
ALLERBERGER, F., see Wagner, 1297
ALOMAR, J., see Delbes, 2161
ALONSO-CALLEJA, C., see Capita, 1183
ALONSO-LLAMAZARES, A., see Caro, 920
AL-QADIRI, H., see Al-Holy, 1322
ALVAREZ, I., Inactivation of *Salmonella* in whole egg by irradiation and heat, 2066
ALY, S., see Barro, 2007
AMAGLIANI, G., see Brandi, 2274
AMALARADJOU, M. A. R., Inactivation of *E. coli* O157:H7 by sodium caprylate, 2248
AMÉZQUITA, A., see Membré, 118
AMIGO, L., see López-Expósito, 2992
AMITI, S., see Macaluso, 449
AMORENA, M., see Perugini, 1144; Visciano, 1134
AMUSO, P., see Tatavarthy, 749
ANANG, D. M., Effect of oxalic acid on chicken spoilage, 1913
ANDERSEN, S. R., Metronidazole resistance, 932
ANDERSON, B. J., see Sauders, 1680
ANDERSON, G. L., see Mytle, 660
ANDERSON, R. C., see Dimitrijevic, 1061
ANDERSSON, L., see Lindmark, 2902
ANDREWS, K., see Sheffield, 228
ANDREWS, L. S., see Robertson, 1561
ANGELIDIS, A. S., *Listeria* in RTE meats, 938
ANGELIDIS, A. S., see Papageorgiou, 308
ANGIONI, A., see Schirra, 1646
ANGULO, F. J., see Vij, 233
ANIL, H., see Røtterud, 405
ANNAMALAI, T., see Amalaradjou, 2248
ANNOUS, B., see Fatemi, 267
ANNOUS, B. A., see Fan, 912
ANSORENA, D., see Cercaci, 1393
AOYAMA, K., see Sugita-Konishi, 1365
ARANETA, M., see Myers, 205
ARAO, T., see Watanabe, 191
ARES-MAZÁS, E., see Gómez-Couso, 185, 948
ARMOUR, J., Cloth-based hybridization array system for ruminants in feeds, 453
ARMOUR, J., see Myers, 205
ARQUÉS, J. F., see Fontcuberta, 2024
ARRITT, F. M., see González, 935
ARROYO LÓPEZ, F. N., Microbial changes of seasoned olives, 1354
ARTHUR, T. M., see Bosilevac, 1808; Guerini, 1007; Nou, 2870
ASAI, T., Antimicrobial resistance of *S. infantis* in meat and broiler chickens, 214
ASGARALI, Z., see Rodrigo, 1096
ASHTON, L. V., Microbial behavior on beef shifted from vacuum to aerobic packaging, 1273
ASLAM, M., Antimicrobial-resistant *E. coli* in beef, 1508
ASTIASARÁN, I., see Cercaci, 1393
ATWILL, E. R., Vegetated buffer filtration for waterborne *C. parvum*, 177
ATWILL, E. R., see McCrea, 417
AURELI, P., see Gianfranceschi, 1533
AUSTIN, J. W., see Kirkwood, 2377; Yule, 1164
AUVRAY, F., see Gagnière, 2692
AWAN, M. B., Virulence factors of *Aeromonas* in Abu Dhabi, 1713
AWUAH, G., see Enache, 564
AWUAH, G. B., see Khurana, 1865
AXTELL, S. P., Effect of monochloramine on lipids and residuals, 907
AYEBAH, B., Efficacy of electrolyzed water under organic challenge, 2143
AYERS, S., see Zhao, 500
AZEREDO, J., see Oliveira, K., 2352
AZNAR, R., Diversity in food spoilage LAB analyzed by RAPD-PCR, 2403

BABA, E., see Mizumoto, 17
BABA, K., see Watanabe, 191
BABU, N., see Singh, 288
BACH, S., see Moon, 542
BACH, S. J., Electrolyzed oxidizing anode water, 1616
BACH, S. J., see McAllister, 2075
BACVINSKAS, S., see Chancellor, 1468
BADEKA, A., see Balamatsia, 1126
BAERT, K., Patulin in organic and conventional apple juice, 1371
BAHK, G.-J., Modeling contamination of *S. aureus* in kimbab, 1340
BAHNSON, P. B., *Salmonella* in swine lymph nodes, 925
BAI, G., see Toteja, 1463
BAKAR, J., see Anang, 1913
BAKER, D., see Burfoot, 2828
BALAMATSIA, C. C., Irradiation of fresh chicken meat, 1126
BALASUBRAMANIAM, V. M., see Rajan, 853
BALLABIO, C., see Peñas, 1707
BANDEKAR, J. R., see Dhokane, 444
BANDEKAR, J. R., see Saroj, 1858, 2515
BANDYOPADHYAY, R., see Afolabi, 2019
BANNERMAN, T., see Sauders, 1680
BANSAL, N. S., PCR detection of *Salmonella* in food, 282
BARBANO, C., see Battilani, 884

BARBOSA-CÁNOVAS, G. V., see Guerrero-Beltrán, 362
BARBOUR, M. W., see Samadpour, 441
BARCELLOS, V. C., see Daguer, 686
BARI, A., see Awan, 1713
BARI, M. L., Irradiation inactivation of *L. monocytogenes* in ground pork, 2955
BARKER, I. K., see Yule, 1164
BARKOCY-GALLAGHER, G. A., see Bosilevac, 1808
BARLOW, K. E., see Eblen, 2600; Naugle, 2607
BARRETT, J. B., see McGowan, 2976
BARRO, N., Flies and street food contamination, 2007
BARTELT, E., see Scherer, 757
BARTOLOME, J., see Atwill, 177
BASSETT, J., see Membré, 118
BATTILANI, P., Sampling for ochratoxin A in vineyard, 884
BAUER, J., see Notzon, 2896
BAUER, M. L., see Khaitsa, 1154
BAUMGARTNER, A., Water dispenser hygiene, 3043
BAYLES, D. O., Heat resistance of Crp/Fnr mutants, 2758
BAZACO, M. C., see Chancellor, 1468
BEARD, B. L., see Osaili, 1080
BEAULIEU, C., see Dallaire, 1118
BECKER, R. J., see Restaino, 315
BEERENS, H., see Gavini, 871
BELK, K. E., see Ashton, 1273; Childs, 1240; Geornaras, 53; Hossner, 644; Reddy, 1966; Woerner, 2824
BELL, R. G., see Lovatt, 2084
BELLAGAMBA, F., Real-time PCR quantitative detection of animal DNA, 891
BELLENGER, G., see Childs, 1240
BELTRÁN, D., see Selma, 2357
BENDER, J. B., see Cho, 252; Medus, 1870
BENEDETTO, S. M. C., see Hill, 1961
BENKERROUM, N., see Ghalfi, 1066
BEN OMAR, N., see Pérez Pulido, 1178
BERMAN, E., see Axtell, 907
BERRADA, H., Real-time PCR quantification of *S. aureus*, 106
BERRANG, M. E., Vinegar and *Campylobacter*, 425
BERRANG, M. E., see Murphy, 47; Son, 1028
BERSANI, C., see Soncini, 3021
BERTUZZI, T., see Battilani, 884
BESSER, J. M., see Medus, 1870
BEUCHAT, L. R., Death of pathogens in salad dressings, 801
BEUCHAT, L. R., see Anang, 1913; Kreske, 1892, 2621
BEUMER, R. R., see Kieboom, 2681
BEUTIN, L., see Kaufmann, 260
BEVERLY, R. L., Inhibition of *L. monocytogenes* with acidified sodium chlorite, 432
BEVILACQUA, A., see Conte, 866; Sinigaglia, 820
BHADURI, S., Characterization of *Y. enterocolitica* isolated from swine, 2107; Freeze-stressed *Y. enterocolitica* on pork, 1983
BHUNIA, A. K., see Geng, 1879
BILGILI, S. F., see McCrea, 2908
BIRK, T., Survival of *C. jejuni* at −18°C, 2635
BISHA, B., see Olds, 112
BJÖRKROTH, J., see Samelis, 2268
BLACKBURN, C. DE W., see Membré, 118
BLAIS, B. W., see Armour, 453; Leggate, 2280
BLANCO, J., see Kaufmann, 260
BLANCO, J. E., see Kaufmann, 260
BLANCO, M., see Kaufmann, 260
BLUM, L. K., see Gunes, 12
BOCIO, A., see Llobet, 2493
BOEL, J., see Andersen, 932
BOGGS, C. L., see VanWorth, 299
BOHAYCHUK, V. M., Occurrence of pathogens in retail meat and poultry products, 2176
BOLKAN, L., see Lagunas-Solar, 376
BOLTON, D., see Smyth, 508
BONAPARTE, C., see Gavini, 871
BONGIONI, G., see Capoferri, 1971
BOOR, K. J., see Ju, 1040
BORCH, E., see Lycken, 1887
BORUCKI, M. K., see Kim, 3031
BOSILEVAC, J. M., Hot water and lactic acid treatments of beef carcasses, 1808
BOSILEVAC, J. M., see Nou, 2870
BOSSHARD, C., Application of RT-PCR assay for MAP detection, 1662
BOUCAUD, D., see Oscar, 276
BOWLING, R. A., see Childs, 1240
BOYD, G., see Sommers, 2436
BOZZETTA, E., CNS tissue detection in meat, 2289
BRACKETT, R. E., see Seo, 639; Thammasuvimol, 634
BRANDI, G., Antibacterial activity of cauliflower, 2274
BRASHEARS, M. M., see Echeverry, 2851; Harris, 1802; Mann, 1978
BRICHTA-HARHAY, D. M., see Nou, 2870
BRIDGMAN, R. C., see Chen, 2447
BRIÑEZ, W. J., UHPH inactivation of *E. coli* in orange juice, 984; Ultra-high-pressure homogenization inactivation of *Listeria*, 86
BROCE, A., see Mramba, 671
BRØNDSTED, L., see Birk, 2635
BROOKS, B. W., see Guan, 739
BROWN, T., see Kennedy, 1514
BRÖZEL, V. S., see Lindsay, 1168
BUCK, F., see Samadpour, 441
BUDE UGARTE, M., Characterization of nonstarter lactic acid bacteria, 2983
BUEGE, D. R., Lethality of commercial beef jerky manufacturing processes, 2091
BUEGE, D. R., see Ingham, 2263
BUENO, D. J., Lactic acid bacteria that inhibit fungi growth, 2544
BUESING, K. M., see Mukherjee, 1928
BUFFETT, M. C., see Majowicz, 651
BUNCIC, S., see Small, 2342
BUONOCORE, G. G., see Conte, 866
BURFOOT, D., Airborne contamination during carcass dressing, 2828
BURGULA, Y., FT-IR detection of *E. coli* and *Salmonella*, 1777
BURKE, A., see Fan, 912
BURNHAM, G. M., Predicting pathogen growth during slow partial cooking of bacon, 602
BURRITO WORKING GROUP, see Steinberg, 1690
BUSETTI, M., see Imperiale, 2424
BUSHNELL, L., see Green, 2417
BUTALA, S. J. M., A detailed study of thermal decomposition, 2720
BYSTED, A., see Birk, 2635
BYUN, M. W., see Lee, 1434

CABRAS, P., see Schirra, 1646
CADIEUX, B., see Yule, 1164
CAGGIA, C., see Restuccia, 2465
CAILLET, S., Edible coating, MAP, and gamma irradiation applied to peeled minicarrots, 80; Radiosensitivity of *L. monocytogenes* in presence of oregano oil, 2961; Radiosensitization of *L. monocytogenes* in peeled minicarrots, 221
CAILLET, S., see Oussalah, 1046, 2364
CALL, J. E., see Luchansky, 39
CALLAWAY, T. R., see Dimitrijevic, 1061; McAllister, 2075
CALZADA, J., see Morales, 1328, 2539
CAMPANIELLO, D., see Sinigaglia, 820
CAMPBELL, A. M., see Halbert, 482
CANNON, J. L., Use of MNV-1 as a surrogate model for human noroviruses, 2761
CANNONS, A., see Tatavarthy, 749
CANO, M. P., see Muñoz, 2395
CAO, J., *L. monocytogenes* in a seafood-processing environment, 489
CAO, T.-M., see Samadpour, 441
CAPELLAS, M., see De Lamo-Castellví, 2856
CAPITA, R., Comparison of ostrich, deer, and pork fermented sausages, 1183
CAPOFERRI, R., Cattle SNP markers for traceability, 1971

CARAMELLI, M., see Bozzetta, 2289
CARBONELL, J. V., see Sentandreu, 2016
CARBONELL, L., see Sentandreu, 2016
CARO, I., *E. coli* O157:H7 from raw ewe's milk in Spain, 920
CARPENTER, B., see Gagnière, 2692
CARRASCO, E., see Pérez-Rodríguez, 2384
CARRASCOSA, A. V., see DE LAS RIVAS, 2509
CASALE, M., see Gianfranceschi, 1533
CASALINI, L., see Torres, 2703
CASAS, C., see Fontcuberta, 2024
CASTELLS, M., Ochratoxin A stability in extruded barley meal, 1139
CASTILLO, A., *Salmonella* and *Shigella* in orange juice, 2595
CASTILLO, A., see Schmidt, 575
CASTRODALE, L. J., see McLaughlin, 666
CASTRO-HERMIDA, J. A., see Gómez-Couso, 185, 948
CATES, S. C., Consumer knowledge of *Listeria* and storage practices, 1630
CATTANI, J., see Tatavarthy, 749
CAVA, R., Methods for recovering *V. cholerae* from ice, 217
CAVERO, S., see Santoyo, 369
CENTRELLA, B., see Childs, 1240
CENTRICH, F., see Fontcuberta, 2024
CERCACI, L., Health-related lipid components in bakery products, 1393
CERSOSIMO, M., see Costantini, 391
CHACÓN-VERA, E., see Selma, 2357
CHAMBLISS, L. S., Thermal injury and recovery of *Salmonella* Enteritidis, 2058
CHAN, M., see Guan, 739
CHANCELLOR, D. D., Green onions and hepatitis A contamination, 1468
CHANCELLOR, M. B., see Chancellor, 1468
CHANDRA, M., see Singh, 288
CHANG, L.-T., see Chiang, 1072
CHANTHACHUM, S., see Tangwatcharin, 2747
CHAO, D., see Cooley, 2329
CHAPPA, K., see Murphy, 47
CHAUDHURI, S. N., see Butala, 2720
CHEN, B. H., see Hsu, 2230
CHEN, F.-C., ATP bioluminescence for assessing refrigerator contamination, 2534; Kinetics of tropomyosin denaturation, 2447
CHEN, F.-C., see Kilonzo-Nthenge, 330
CHEN, H., Sensitivities of foodborne pathogens to pressure changes, 130
CHEN, H., see Grove, 957; Kingsley, 2454
CHEN, J., see Jain, 1017
CHEN, K.-L., see Tsai, 2320
CHEN, R., see Liu, 1823
CHEN, S.-S., see Yano, 2742
CHEN, T.-H., Antibiotic susceptibility of *Salmonella* isolates, 674
CHEN, Y., *L. monocytogenes* subtype dose-response model, 335
CHEN, Y., see Enache, 564
CHEN, Y.-T., see Chen, 674
CHENOLL, E., see Aznar, 2403
CHHABRA, P., Effects of chitosan on bacteria in oysters, 1600
CHIANG, Y.-C., PCR primers for staphylococcal enterotoxins K, L, M, 1072
CHIBA, K., see Murase, 2883
CHILDS, K. D., Transmission of *E. coli* O157:H7 from preharvest to harvest, 1240
CHINOU, I., see Gortzi, 2998
CHITTICK, P., Outbreaks of *Salmonella* Heidelberg infections, 1150
CHMIELEWSKI, R., see Chhabra, 1600
CHO, J. H., see Kim, 2205
CHO, S., *E. coli* O157 in Minnesota dairy farms, 252
CHO, Y.-S., see Kang, 2915
CHOAT, T., see Childs, 1240
CHOU, C. C., see Fang, 775
CHOU, C.-H., *Listeria monocytogenes* isolated from catfish, 815
CHOUGUI, N., see Delbes, 2161
CHOWDHURY, A., see Vuddhakul, 2615
CHRISTENSEN, B. B., see Birk, 2635
CHU, C.-H., see Ingham, 1159
CHUNG, D., see Kim, 2199
CHUNG, H.-J., see Lee, 591, 1056, 3037
CHUNG, Y. H., see Kim, 1653
CIFUENTES, A., see Herrero, 2471
CINTAS, L. M., see Martín, 520
CLARKE, M., see Cao, 489
CLIVER, D. O., see Hew, 1087
COCOMA, G., see Luchansky, 39
COGGINS, P., see Robertson, 1561
COLEMAN, M., see Takeuchi, 842
COLLADO, M. C., Effect of acid resistance on bifodobacterial adhesion, 1675
COLLETTE, R., see Robertson, 1561
COLLISON, E. K., see Manani, 2581
COLOMBO, F., see Soncini, 3021
COMINCINI, S., see Bellagamba, 891
COMPAGNONE, D., see Del Carlo, 1406
CONCHILLO, A., see Cercaci, 1393
CONLAN, L. L., see Gough, 2843
CONNER, D. E., see Mai, 1527
CONTE, A., Advances in microbial inactivation testing, 861; New active packaging system, 866
CONTE, L. S., see Purcaro, 199
COOKE, P. H., see Flores, 1248
COOKSEY, K., see Ellis, 1991
COOLEY, M. B., Epiphyte interactions with *E. coli* O157:H7, 2329
CORBO, M. R., see Sinigaglia, 820
COSS, C., see Hill, 1961
COSTANTINI, A., Screening to detect lactic acid bacteria amine production, 391
COURTNEY, P., see Fernandez, 693
COUSIN, M. A., see Burgula, 1777; Schultze, 1552
COWEN, P., see Cates, 1630
CRIADO, R., see Martín, 520
CRIPPEN, T., see Sheffield, 228
CULLEN, R. W., see Towns, 1640
CULLOR, J. S., see Reidmiller, 1460
CUMMINGS, B. A., see Hossner, 644
CZUPRYNSKI, C. J., see Faith, 2664

DAGUER, H., Parasitic foodborne diseases, 686
DAHMS, S., see Ernst, 1605
DALGAARD, P., see Emborg, 897
DALLAIRE, R., Microbial contamination of fresh broccoli in a supply chain, 1118
D'AMATO, D., see Sinigaglia, 820
D'AMICO, D. J., Microbial inactivation by ultrasound, 556
DANYLUK, M. D., Risk assessment for almonds, 1594
DANYLUK, M. D., see Uesugi, 1851
D'AQUINO, S., see Schirra, 1646
DAS GRACAS CABRAL PEREIRA, M., see Atwill, 177
DATO, V. M., see Chancellor, 1468
DAUGHTRY, M., see dela Cruz, 1347
DAVIES, R., see Small, 2342
DAWSON, P., see Ellis, 1991
DE ANCOS, see Muñoz, 2395
DEBEVERE, J., see De Reu, 1539; Rajkovic, 847
DE BOER, E., see Islam, 2865
DE GREGORIO, M., see Del Carlo, 1406
DELA CRUZ, W. P., Rapid detection of enterotoxigenic *C. perfringens*, 1347
DE LAMO-CASTELLVÍ, S., *E. coli* in model cheese treated with high hydrostatic pressure, 2856
DELAQUIS, P., see Dallaire, 1118; Moon, 542; Ngarmsak, 1724
DE LAS RIVAS, B., PCR detection of bacteria producing biogenic amines, 2509
DELBES, C., *S. aureus* behavior in raw-milk cheese, 2161
DEL CARLO, M., Bioassay for dichlorvos analysis in durum wheat, 1406
DELCENSERIE, V., see Gavini, 871
DEL NOBILE, M. A., see Conte, 861, 866

DE LOS REYES-GAVILÁN, C. G., see Ruas-Madiedo, 2011
DEL PRETE, V., see Costantini, 391
DE MASSAGUER, P. R., see Peña, 1904
DE MEULENAER, B., see Baert, 1371
DE MIGUEL, F., see Chancellor, 1468
DEMIRCI, A., see Okull, 1944
DENMAN, S. E., see Gough, 2843
DEPAOLA, A., see Nordstrom, 2770
DEPAVIA, G. A., see Samadpour, 441
DE PAZ, M., see Morales, 1328
DE REU, K., Impact of condensation on shell penetration and egg contamination, 1539
DE RODA HUSMAN, A. M., see Rutjes, 1949
DERR, J., see Myers, 205
DE SANTI, M., see Brandi, 2274
DE SIANO, T., *B. anthracis* growth characteristics, 1720
DE SIANO, T., see Montville, 2529
DESTAIN, J., see Ghalfi, 1066
DEVECİ, O., Aflatoxin M_1 concentrations in skim milk powder, 682
DEVITA, M. D., see Ingham, 1159
DEVLIEGHERE, F., see Baert, 1371
DEWELL, G. A., see Woerner, 2824
DE ZUTTER, L., see Rasschaert, 27
DHOKANE, V. S., Hygienization of minimally processed vegetables, 444
DHOKANE, V., see Saroj, 1858, 2515
DIARRA, M. S., see Lefebvre, 1256
DICKSON, J., see Rajkowski, 1430
DICKSON, J. S., see Michaelsen, 2671; Radin, 679
DIEDRICH, C., see Lindmark, 2902
DIEZ-GONZALEZ, F., see Cho, 252; Mukherjee, 1928
DIMITRIJEVIC, M., Effect of nitrocompounds on *L. monocytogenes*, 1061
DI NARDO, W., see Perugini, 1144
DIVIZIA, M., see Macaluso, 449
DIWAKAR, S., see Toteja, 1463
DOETKOTT, C., see Nde, 1794
DOETKOTT, D. K., see Khaitsa, 1154
DOHM, C. B., see Lin, 71
DOMINGO, J. L., see Llobet, 2493
DORÉ, K., see Majowicz, 651
DÓREA, J. G., Human exposure to contaminants from animals fed fish meal, 2777
DOS SANTOS BERSOT, L., see Daguer, 686
D'OTTAVIO, M. C., see Gianfranceschi, 1533
DOUGHERTY, R. H., see Lee, 3037
DOYLE, M. P., see Lin, 71, 2151; Mytle, 660; Takeuchi, 842; Zhao, 762
DRAUGHON, F. A., see Rodriguez, 2576
DROSINOS, E. H., *L. monocytogenes* nonthermal inactivation, 2648
DROSINOS, E. H., see Mataragas, 1312
DUBEY, J. P., see Hill, 1961
DUEÑAS, M. T., see Garai, 3006; Werning, 161
DUFRENNE, J. B., see Wijnands, 2587
DULAL, K., see Oscar, 276
DUMAS, N., see Sauders, 1680
DURAK, M. Z., see Sauders, 93
DURAN, J., see Fontcuberta, 2024
DURAN QUINTANA, M. C., see Arroyo López, 1354
DURBIN, G. W., Detection of *E. coli* in juice using Ecolite-HVJ test, 211
DYKES, G. A., see Rivas, 999

EARLY, B., see Scott, 6
EBLEN, D. R., FSIS *Salmonella* testing: analysis by establishment, 2600
EBLEN, D. R., see Naugle, 2607
ECHEITA, A., see Martinez-Urtaza, 1280
ECHEVERRY, A., Survival of *E. coli* O157:H7 in bovine feces over time, 2851
ECKENHAUSEN, F., see Houben, 459
ECONOMIDES, A., see Enache, 564
EDGE, V. L., see Majowicz, 651
EHS-NET WORKING GROUP, see Hedberg, 2697
EINARSSON, H., see Gudmundsdóttir, 1304
EINSCHÜTZ, K., see Großpietsch, 2738
EKAWA, T., see Mizumoto, 17
EKPO, E. J. A., see Afolabi, 2019
ELISKASES-LECHNER, F., see Wagner, 1297
ELLIS, M., Quality of chicken using chlorine dioxide and MAP packaging, 1991
ELSON, R., see Lewis, 1518
EMBORG, J., Histamine formation by psychrotolerant bacteria, 897
ENACHE, E., Thermal resistance of pathogens in juice concentrate, 564
ENACHE, E., see Khurana, 1865
ENDO, S., see Watanabe, 191
ENGEL, R. A., see Ingham, 293
ENGLEN, M. D., see Son, 1028
ERICKSON, M. C., Inactivation of protozoan parasites, 2786
ERNST, C., Efficacy of disinfectants against *B. cereus*, 1605
ESAKI, H., see Asai, 214
ESPINOZA-MEDINA, I. E., Safety of fresh fruits, 1422
ESTUNINGSIH, S., *Enterobacteriaceae* in dehydrated powdered infant formula, 3013
EUN, H., see Watanabe, 191

FABRI, M., see Garcia, 137
FAITH, N. G., Virulence of *Listeria* cocktail in mice, 2664
FALCÓ, G., see Llobet, 2493
FAN, X., Surface pasteurization and irradiation of fresh-cut cantaloupes, 912
FAN, X., see Alvarez, 2066; Ukuku, 1623
FANG, S. W., Subtyping and quinolone resistance of *Campylobacter*, 775
FANSLAU, M. A., see Burnham, 602
FARMER, D., see Myers, 205
FARVER, T. B., see Hew, 1087
FATEMI, P., Destruction of *E. coli* O157:H7 within apples, 548; Penetration and growth of *E. coli* O157:H7 within apples, 267
FAZIL, A., see Majowicz, 651
FÉDÉRIGHI, M., see Fosse, 2100
FEDORKA-CRAY, P. J., see McGowan, 2976; Son, 1028
FEGAN, N., see Rivas, 999
FERGUS, J. W., see Mai, 1527
FERNANDEZ, U., Extended shelf life of soy bread, 693
FERNÁNDEZ-BARATA, V. M., see Caro, 920
FERNÁNDEZ-LÓPEZ, J., Ostrich liver shelf life, 1920
FERREIRA, I. M. P. L. V. O., Biogenic amines in Portuguese foods, 2293
FERRETTI, L., see Bellagamba, 891
FETT, W. F., Inhibition of *Salmonella* by plant-associated bacteria, 719
FETT, W. F., see Ukuku, 1835
FIELDING, S., see Kim, 3031
FIOCCHI, A., see Peñas, 1707
FIORE, A., see Gianfranceschi, 1533
FISHER, A. V., see Røtterud, 405
FLICK, G. J., see González, 935
FLORES, R. A., Transfer coefficients in cross-contamination, 1248
FOLEY, D. M., see Mintier, 570
FOLSOM, J. P., Chlorine resistance of *L. monocytogenes*, 1292; Media effects on biofilm formation by *L. monocytogenes*, 826
FONTCUBERTA, M., PAHs in food, 2024
FORTES, E., see Fugett, 2929; Sauders, 93
FOSSE, J., Methods for recovery of *Campylobacter* from meat, 2100
FOSSLER, C. P., see Cho, 252; Halbert, 482
FOURNET, V. M., see Hill, 1961
FOURNIER, D., see Del Carlo, 1406
FRAMPTON, E. W., see Juergensmeyer, 2002; Restaino, 315
FRANCIS, G. A., PFGE typing of *Listeria*, 2524
FRANK, J. F., see Ayebah, 2143; Chhabra, 1600; Folsom, 826, 1292
FRANZONI, M., see Soncini, 3021
FRENZEN, P., see Hoefer, 2441
FREY, H. C., see Mokhtari, 609
FRIEDMAN, M., Antimicrobial activities of tea flavonoids and teas against *B. cereus*, 354
FRIEDMAN, M., see Juneja, 1546

FRIEDMAN, S., see Zhao, 500
FRIES, R., see Großpietsch, 2738
FRY, A. M., see Chittick, 1150
FUGETT, E., ILSI NA *Listeria* strain collection, 2929
FUJIMOTO, K., see Murase, 1012
FUJITA, K., see Sugita-Konishi, 1365
FURUKAWA, I., see Hara-Kudo, 2519

GABRIELI, R., see Macaluso, 449
GAGNIÈRE, S., Spread of *P. putida* in water pipes, 2692
GAILEY, J., see O'Connor, 1717
GALE, W. F., see Mai, 1527
GALL, K., see Hu, 2123
GALLI, A., see Capoferri, 1971
GÁLVEZ, A., see Pérez Pulido, 1178
GARAI, G., Biogenic amines in natural ciders, 3006
GARCIA, L., Sources of microbial contamination in unpasteurized apple cider, 137
GARCÍA, R. M., see Pérez-Rodríguez, 2384
GARCÍA, T., see Mayoral, 2210
GARCÍA-ARMESTO, M. R., see Caro, 920
GARCÍA-LÓPEZ, I., see Rodríguez-Calleja, 1106
GARCÍA-LÓPEZ, M.-L., see Rodríguez-Calleja, 1106
GARCIA-MORUNO, E., see Costantini, 391
GARDNER, M. J., see McLaughlin, 666
GARRIDO FERNÁNDEZ, A., see Arroyo López, 1354
GASPARIK-REICHARDT, J., see Drosinos, 2648
GAST, R. K., Refrigeration effect on *Salmonella* Enteritidis in egg yolks, 1426
GATES, K., see Chhabra, 1600
GATTUSO, A., see Gianfranceschi, 1533
GAVINI, F., Bifidobacteria in animal feces and in meat, 871
GAYA, P., see Morales, 1328
GEBREYES, W. A., *Salmonella* in conventional and antimicrobial-free pig herds, 743
GEIGER-ZWALD, A. M., see Halbert, 482
GENG, T., Immunodetection of stressed *L. monocytogenes* from enrichment broth, 1879
GENSLER, G. E., see Bohaychuk, 2176
GEORNARAS, I., Control of *L. monocytogenes* in commercial frankfurters, 53
GEORNARAS, I., see Ashton, 1273
GERDES, R., see Schlesser, 990
GESSNER, B. D., see McLaughlin, 666
GHALFI, H., Control of *L. monocytogenes* in cold-smoked salmon, 1066
GHARST, G., Isolation of thermophilic *Campylobacter* in mature cattle, 1024
GHETLER, A., see Kirkwood, 2377
GHIRON, K., see Pascall, 1668
GIACOMINELLI-STUFFLER, R., see Storelli, 1402
GIAMMARINO, A., see Perugini, 1144
GIANFRANCESCHI, M., *Listeria monocytogenes* in Italian salami, 1533
GIAVEDONI, P., see Membré, 118
GIBBS, P. S., see Khaitsa, 1154
GIDDENS, E., see Lopes, 1388
GIFFEN, C., see Bach, 1616
GIGUÈRE, K., see Lefebvre, 1256
GIL, M. I., see Selma, 2357
GILL, C. O., Control limits for *E. coli* from carcasses, 2837
GINGRAS, B. A., see Juergensmeyer, 2002
GIRAFFA, G., see Bude Ugarte, 2983
GIRAUD, M., see Torres, 2703
GIROUX, J., see Steinberg, 1690
GIUSINO, F., see Restuccia, 2465
GLOVER, J. M., see Hew, 1087
GODWIN, S. L., see Chen, 2534; Kilonzo-Nthenge, 330
GOMEZ, R., see Peñas, 1707
GÓMEZ-COUSO, H., *Cryptosporidium* in mollusc harvesting areas, 185; *Cryptosporidium* is infectious after cooking mussels, 948
GONZÁLEZ, I., see Mayoral, 2210
GONZÁLEZ, S., High pressure and *E. sakazakii*, 935
GONZÁLEZ, S. N., see Bueno, 2544
GONZÁLEZ, T., see Gutiérrez, 2237
GORE, J. P., see Burgula, 1777
GORRIS, L. G. M., see Membré, 118
GORSKI, L., see Kim, 3031
GORTZI, O., Use of liposomes to enhance activities of *Thymus* spp. extracts, 2998
GOUGH, J. M., Gut bacteria inhibitory to EHEC, 2843
GOZUM, M. M. A., see dela Cruz, 1347
GRAM, L., see Hansen, 2113; Vogel, 2134
GRAND, M., see Baumgartner, 3043
GRANT, K. A., see Lewis, 1518
GRANT, M. A., Rapid detection of ETEC, 412
GRAY, J. M., see Liu, 2729
GRAY, M. J., see Chen, 335
GRAY, V., see Bansal, 282
GREEN, L. R., Food worker hand washing practices, 2417
GREENING, G. E., see Hewitt, 2217
GREENWOOD, M., see Lewis, 1518
GRIFFIN, P. M., see Steinberg, 1690
GRIFFIS, C. L., see Osaili, 1080
GRIFFITHS, M. W., see Liu, 2729; Tangwatcharin, 2747
GRIJSPEERDT, K., see De Reu, 1539
GRÖHN, Y. T., see Hu, 2123
GROßPIETSCH, R., Hygienic status of plastic doors, 2738
GROVE, S. F., Inactivation of viruses, 957
GUAMIS, B., see De Lamo-Castellví, 2856
GUAMIS LÓPEZ, B., see Briñez, 86, 984
GUAN, D., see Chen, 130; Kingsley, 2454
GUAN, J., *Salmonella* DT104 detection by phage, 739
GUARDIOLA, F., see Purcaro, 199
GUDBJÖRNSDÓTTIR, B., see Gudmundsdóttir, 1304
GUÐMUNDSDÓTTIR, S., *L. monocytogenes* in shrimp processing, 1304; Virulence of *L. monocytogenes* isolates, 2157
GUEIMONDE, M., see Collado, 1675; Ruas-Madiedo, 2011
GUERINI, M. N., *E. coli* O157:H7 doubling time, 1007
GUERINI, M. N., see Nou, 2870
GUERRERO-BELTRÁN, J. A., UV light processing of mango nectar, 362
GUGLIELMOTTI, D., see Bude Ugarte, 2983
GUNES, G., *E. coli* inactivation by supercritical CO_2, 12
GUO, M., see D'Amico, 556
GURAYA, R., see Gast, 1426
GURTLER, J. B., see Yan, 428
GUTIÉRREZ, A. J., Heavy metals in molluscs, 2237
GUTIÉRREZ, J., see Martín, 520
GUY, R. A., Quantification of bacteria in a slaughterhouse, 1265

HA, J. C., Primers for detection of ruminant tissue, 2241
HA, S.-D., see Bahk, 1340
HADŽIOSMANOVIĆ, M., see Drosinos, 2648
HAHM, B.-K., see Geng, 1879
HAJARE, S., see Dhokane, 444; Saroj, 1858, 2515
HAJMEER, M. N., see Hew, 1087
HALBERT, L. W., Genetic mechanisms of tetracycline resistance in *Campylobacter*, 482
HALL, K., see Burfoot, 2828
HALL, P. A., see Lin, 71
HAN, I., see Ellis, 1991
HANNA, S. E., Quantitative analysis of *Listeria inlA* gene expression, 2754
HÄNNINEN, M.-L., see Praakle-Amin, 436
HANSEN, C. H., *L. monocytogenes* in the fish-processing environment, 2113
HANSON, D., see Gharst, 1024
HANSON, R. E., see Murphy, 47
HANSSON, I., see Lindblad, 495
HARA-KUDO, Y., Incidence of *Salmonella* in imported spices, 2519
HARA-KUDO, Y., see Takahashi, 2504
HARBAUGH, E., see Wesley, 1785

HARBOUR, D., see Røtterud, 405
HARDISSON, A., see Gutiérrez, 2237
HARRINGTON, C. S., see Scullion, 1986
HARRIS, K., Reduction of *E. coli* O157 and *Salmonella* Typhimurium in beef, 1802
HARRIS, L., see Moon, 542
HARRIS, L. J., see Danyluk, 1594; Min, 784; Uesugi, 712, 1851
HARRISON, M. A., see Chambliss, 2058; Son, 1028
HARRISON, M. D., see Beuchat, 801
HARTE, B. R., see Siripatrawan, 1844
HARUKI, K., see Nakamura, 835
HARVEY, R., see Sheffield, 228
HARVEY, R. B., see Dimitrijevic, 1061
HASE, A., see Nakamura, 835
HASSAN, A. A., see Estuningsih, 3013
HAYAKAWA, F., see Bari, 2955
HAZELEGER, W. C., see Kieboom, 2681
HEDBERG, C. W., Food safety differences between outbreak and non-outbreak restaurants, 2697
HEDBERG, C. W., see Cho, 252; Medus, 1870
HEIN, I., see Wagner, 1297
HELLSTRÖM, S., Disinfectants in washing lettuce, 1565
HELMUTH, R., see Notzon, 2896
HELPS, C. R., see Røtterud, 405
HENDERSON, A., see Steinberg, 1690
HENDERSON, J., see Garcia, 137
HENIKA, P. R., see Friedman, 354
HENRIQUES, M., see Oliveira, K., 2352
HENSON, S., see Majowicz, 651
HERMAN, L., see De Reu, 1539
HERNÁNDEZ, P. E., see Martín, 520; Mayoral, 2210
HERNÁNDEZ HERRERO, M. M., see Briñez, 86, 984; De Lamo-Castellví, 2856
HERRANZ, C., see Martín, 520
HERRERA-ESPINOZA, R., see Morii, 1768
HERRERO, M., *D. salina* PL extracts as antimicrobials, 2471
HESS, J. B., see McCrea, 2908
HEUVELINK, A. E., see Islam, 2865
HEW, C. M., Pathogen survival in chorizos: ecological factors, 1087
HEWITT, J., Effect of heat treatments on enteric viruses in mussels, 2217
HEYNDRICKX, M., see De Reu, 1539
HILDEBRANDT, G., see Scherer, 757
HILL, D. E., Time and temperature effects on *T. gondii* cysts in meat, 1961
HILLMAN, T. J., see Røtterud, 405
HINTON, A., JR., Antimicrobial activity of KOH and lauric acid, 1611; *Campylobacter* growth with organic acids, 34
HINTON, A., JR., see Berrang, 425
HIOTT, L. M., see McGowan, 2976
HIRAMOTO, M., see Hirao, 2478
HIRAO, T., Real-time PCR method for quantification of buckwheat, 2478
HO, A., see Hu, 2123
HOAGLAND, T., see Amalaradjou, 2248
HOEFER, D., The use of irradiated meat: knowledge, attitudes, and practice, 2441
HOEKSTRA, M., see Steinberg, 1690
HOFFMAN, M. K., see Steinberg, 1690
HOLAH, J., see Burfoot, 2828
HOLICKA, J., see Guy, 1265
HOLLIMAN, D., see González, 935
HOLT, P. S., see Gast, 1426; Murase, 2883; Thammasuvimol, 634
HONG, C.-H., see Bahk, 1340
HOOSTELAERE, L. A. D., see Myers, 205
HOOVER, D. G., see Chen, 130; Grove, 957; Kingsley, 2454
HORA, R., see Kumar, 1571
HORGEN, P. A., see Guy, 1265
HOSSNER, K. L., Methods for detection of CNS tissue in meat products, 644
HOSSNER, K. L., see Reddy, 1966
HOTCHKISS, J. H., see Gunes, 12
HOUBEN, J. H., Surface pasteurization of meat products, 459
HOUF, K., see Rasschaert, 27
HOWELL, M., see Burfoot, 2828; Hutchison, 145, 421; Small, 2342
HSIEH, Y.-H. P., see Chen, 2447
HSU, H. Y., Lack of heterocyclic amine formation while frying French fries, 2230
HSU, W.-Y., Survival of *E. coli* O157:H7 and *Salmonella* on herbs, 1997
HU, J., see Grant, 412
HU, X., see Koo, 596
HU, Y., *Listeria* contamination patterns in salmon processing, 2123
HUANG, Y.-J., see Tsai, 2320
HUANG, Y.-W., see Chhabra, 1600
HUBERT, S., see Zhao, 500
HUDSON, J. A., see Turner, 1173
HUGEN, E. E., see Johansen, 878
HUNG, Y.-C., see Ayebah, 2143
HURD, H. S., see O'Connor, 1717; Wesley, 1785
HUTCHISON, M., see Small, 2342
HUTCHISON, M. L., *Campylobacter* in poultry slaughterhouses, 421; Microbiological testing of poultry carcasses, 145
HYLDIG, G., see Vogel, 2134
HYNES, E., see Bude Ugarte, 2983
HYVÖNEN, P., see Katzav, 1443

IANIERI, A., see Visciano, 1134
IBÁÑEZ, E., see Herrero, 2471; Santoyo, 369
IBARBURU, I., see Werning, 161
IKEDA, T., Surveillance of *S. aureus* in cheese, 516
IMAI, S., see Hirao, 2478
IMPERIALE, F., Eprinomectin residues in milk and other dairy products, 2424
INBARAJ, B. S., see Hsu, 2230
INGHAM, S. C., Adding cranberry juice for pathogen reducion in apple cider, 293; Pathogen survival on vacuum-packaged jerky products, 2263; *S. pyogenes* survival on foods and food contact surfaces, 1159
INGHAM, S. C., see Buege, 2091; Burnham, 602
INGMER, H., see Birk, 2635
INGRAM, K. D., see Hinton, 1611
IN 'T VELD, P. H., see Wijnands, 2587
IRASTORZA, A., see Garai, 3006; Werning, 161
ISHIBASHI, M., see Vuddhakul, 2615
ISHIHARA, K., see Asai, 214
ISHII, Y., see Watanabe, 191
ISHIKURO, E., see Sugita-Konishi, 1365
ISLAM, M. A., Detection of *E. coli* O157 by IMS and PCR, 2865
ISLAS-OSUNA, M. A., see Espinoza-Medina, 1422
ISMAIL, A. A., see Kirkwood, 2377
ISOBE, S., see Koseki, 154
ISSHIKI, K., see Kondo, 323
ITAGAKI, M., see Asai, 214
ITOH, Y., see Sugita-Konishi, 1365
IVANEK, R., see Hu, 2123
IVANOV, I., see Venter, 2889

JAASKELAINEN, E., see Rajkovic, 847
JACKSON, C. R., see McGowan, 2976
JACKSON, F., see Myers, 205
JACOBSEN, T., Lag phase and growth of *Listeria*, 532
JACQUES, M., see Lagacé, 2411
JAEGER, D., see Großpietsch, 2738
JAHNCKE, M. L., see Koo, 596
JAIME, I., see Santoyo, 369
JAIN, S., Characterization of salmonellae, 1017
JAKOB, P., see Ernst, 1605
JAMES, C., see Small, 2342
JAMES, S., see Small, 2342
JANES, M. E., see Beverly, 432; Osman, 1286
JAYKUS, L.-A., see Cannon, 2761; Cates, 1630; Mokhtari, 609
JENSON, I., see Phillips, 1113
JEONG, E. Y., see Kim, 2205
JINNEMAN, K. C., see Grant, 412

JITAREERAT, P., see Hsu, 1997
JOHANNESSEN, J. N., see Pascall, 1668
JOHANSEN, K. A., *M. avium* subsp. *paratuberculosis* grown with HPC and antibiotics, 878
JOHNSON, M. G., see Osman, 1286
JOHNSON, N. R., see Murphy, 47
JOHNSON, O. L., see dela Cruz, 1347
JOHNSON, P., see Larkin, 22
JONES, A. T., see Mukherjee, 1928
JONES, M. S., see dela Cruz, 1347
JONES, S., see Bach, 1616
JONES, T. F., see Hedberg, 2697
JONES, T. H., see Gill, 2837
JORDAN, D., see Phillips, 1113
JORDAN, K. N., Sensitive detection of *E. coli* O157:H7, 689
JU, C.-H., Magnesium resistance and iron requirement of *V. parahaemolyticus*, 1040
JUERGENSMEYER, M. A., Isolation of *B. anthracis*, 2002
JUNEJA, V. K., *C. perfringens* control during continuous chilling, 1546
JUNEJA, V. K., see Chambliss, 2058
JUNG, W. T., see Ha, 2241
JUNG, Y. S., see Dimitrijevic, 1061

KADRY, A.-R. M., see Steinberg, 1690
KAEWPIBOON, S., see Vuddhakul, 2615
KAI, S., see Sugita-Konishi, 1365
KAKOURI, A., see Samelis, 2268
KALCHAYANAND, N., see Nou, 2870
KALTOVEI, S. L., see Turner, 1173
KAMALA, A., see Baert, 1371
KANEENE, J. B., see Cho, 252; Halbert, 482
KANENIWA, M., see Yano, 2742
KANG, D.-H., see Lee, 591, 1056, 3037
KANG, Y.-S., Resistance of *Campylobacter* sp. isolated from meat and stools, 2915
KAPOOR, A., see Guy, 1265
KARNS, S. A., see Cates, 1630
KARPATI, A., see Steinberg, 1690
KASAMA, K., see Morii, 1768
KASASE, C., see Baert, 1371
KATHARIOU, S., see Gharst, 1024
KATO, H., see Hirao, 2478
KATSUYA, A., see Shimakita, 170
KATZAV, M., *Listeria* in fish farms, 1443
KAUFFMAN, N. M., SED production by FRI 100, 1448
KAUFMANN, M., *E. coli* O157 and STEC in finished pigs at slaughter, 260
KEENER, A., see Osaili, 1080
KEGODE, R. B., see Khaitsa, 1154
KENDALL, P. A., see Geornaras, 53; Yoon, 62
KENNEDY, J., see Smyth, 508
KENNEDY, J. E., JR., *E. coli* O157:H7 and indicator organisms on subprimal beef cuts, 1514
KENNETT, C. A., Ribotyping foodborne clostridia, 2970
KERVINEN, R., see Hellström, 1565
KHAITSA, M. L., *E. coli* O157:H7 fecal shedding in feedlot cattle, 1154
KHALI, D., see Burgula, 1777
KHOPAIBOOL, P., see Tangwatcharin, 2747
KHURANA, A., Pathogen growth in green beans puree, 1865
KIEBOOM, J., Physiological behavior of *Salmonella* Enteritidis at reduced a_w, 2681
KIESSLING, C., see Zhao, 500
KIESSLING, W. M., see Myers, 205
KILONZO-NTHENGE, A., Home washing methods of fresh produce, 330
KILONZO-NTHENGE, A., see Chen, 2447
KIM, C., see Ayebah, 2143
KIM, C.-M., see Kang, 2915
KIM, H. G., Intestinal bacteria and *T. chebula* fruits, 2205
KIM, H. J., Identification of *S. enterica* serovar Typhimurium, 1653
KIM, H. Y., see Kim, 1653
KIM, J. H., see Lee, 1434
KIM, S., see Burgula, 1777
KIM, S. H., *uvrA* in stressed *L. monocytogenes*, 3031
KIM, W.-T., Electrolyzed water ice for preserving fish freshness, 2199
KING, R. K., see Bohaychuk, 2176
KINGSLEY, D. H., Pressure inactivation of hepatitis A virus, 2454
KIRKLAND, E., see Hedberg, 2697
KIRKWOOD, J., FTIR analysis of *C. botulinum*, 2377
KLEIN, G., see Ernst, 1605
KLONTZ, K. C., see Vij, 233
KNABEL, S. J., see Fatemi, 267, 548
KNOX, J. W., see Tyrrel, 2029
KOCH, A. G., see Jacobsen, 532
KOCH, H., see Myers, 205
KOJIMA, A., see Asai, 214
KONDO, N., Disinfection of *E. coli* O157:H7, *Salmonella*, and *S. aureus* on lettuce, 323
KONTOMINAS, M. G., see Balamatsia, 1126
KONUMA, H., see Takahashi, 2504
KOO, J., Effect of high pressure on *Vibrio* in oysters, 596
KOOHMARAIE, M., see Bosilevac, 1808; Guerini, 1007; Nou, 2870
KOPEINIG, K., see Gavini, 871
KORKEALA, H., see Hellström, 1565; Praakle-Amin, 436
KORNACKI, J. L., see Yan, 428
KORNSTEIN, L., see Sauders, 1680
KOSA, K. M., see Cates, 1630
KOSEKI, S., Preservation of lettuce quality by ozonated water, 154
KOSTRZYNSKA, M., see Kumar, 1571
KOUTSOUMANIS, K., see Angelidis, 938
KOWAMOTO, S., see Bari, 2955
KOYAMA, T., see Nakamura, 835
KOZEMPEL, M. F., see Ukuku, 1623
KOZUKUE, N., see Friedman, 354
KRAUSE, D. O. see Gough, 2843
KRESKE, A. C., *Bacillus* spores and sanitizers, 1892; Lethality of sanitizers to *Bacillus* and *Pseudomonas*, 2621
KRESS, C., see Estuningsih, 3013
KRISHNAN, S. S., see Burgula, 1777
KRISHNA PRASAD, C. A., see Toteja, 1463
KRISTINSSON, K. G., see Guðmundsdóttir, 1304, 2157
KRISTJÁNSSON, M., see Guð mundsdóttir, 1304, 2157
KROCHTA, J. M., see Min, 784
KROVACEK, K., see Awan, 1713
KRUGER, K., see Steinberg, 1690
KUMAGAI, S., see Sugita-Konishi, 1365
KUMAR, M., Seed decontamination, 1571
KUMAR, N., see Toteja, 1463
KURWIJILA, L. R., Risk of exposure to antimicrobial residues in milk, 2487
KURZYNSKE, J., see Roseman, 1412
KUSUMANINGRUM, H. D., see Kieboom, 2681

LABORDE, L. F., see Fatemi, 267; Okull, 1944
LACROIX, M., see Caillet, 80, 221, 2961; Oussalah, 1046, 2364
LAGACÉ, L., Biocide sensitivity of *Pseudomonas* from maple sap, 2411
LAGUNAS-SOLAR, M. C., Pulsed UV surface disinfection of fresh fruits, 376
LALAS, S., see Gortzi, 2998
LAMBERT, S., see Mytle, 660; Takeuchi, 842
LANGSRUD, S., Bacteria in disinfecting footbaths, 2193
LANGSRUD, S., see Møretrø, 627
LANNI, L., see Macaluso, 449
LANUSSE, C., see Imperiale, 2424
LARDY, G. P., see Khaitsa, 1154
LARKIN, C., Antibiotic-resistant *Campylobacter*, 22
LAROCHE, M., see Fosse, 2100
LEBLANC, C., see Sallami, 3025
LEBLANC, D. I., see Dallaire, 1118
LECLAIR, D., see Kirkwood, 2377
LEE, A., see Grove, 957

LEE, B. T., see Pascall, 1668
LEE, H. S., see Kim, 2205; Sung, 1728
LEE, J.-M., see Tsai, 2168
LEE, J.-O., see Kang, 2915
LEE, J. W., Gamma radiation sensitivity of *E. sakazakii*, 1434
LEE, S. H., see Kim, 2205
LEE, S.-Y., High pressure and heat treatment to inhibit *A. acidoterrestris*, 1056; Microbial studies of oriental-style rice cakes, 3037; Steam treatment to control *Salmonella* Enteritidis on raw almonds, 591
LEE, T. H., see Kim, 1653
LEE, W.-J., see Tsai, 2320
LEFEBVRE, B., Growth promoters and pathogens in cattle, 1256
LEGGATE, J., Internal amplification control for PCR product detection, 2280
LEMBO, A. J., JR., see Sauders, 93
LEONARD, N., see Scott, 6
LERCKER, G., see Cercaci, 1393
LE ROUX, G. J., see Lovatt, 2084
LESLIE, J. F., see Afolabi, 2019
LEVIN, C. E., see Friedman, 354
LEVIN, R. E., see Cao, 489
LEWIS, H. C., *Listeria monocytogenes* in butter, 1518
LEWIS, T., see Grove, 957
LIANOU, A., *L. monocytogenes* strain variation, 2640
LIAO, J., see Ortega, 1957
LICCIARDELLO, F., see Restuccia, 2465
LIEBANA, E., see Martinez-Urtaza, 1280; Small, 2342
LIGLER, F. S., see Ngundi, 3047
LIM, J. H., see Kim, 2205; Sung, 1728
LIM, Y.-S., see Kim, 2199
LIMSUWAN, S., see Voravuthikunchai, 2336
LIN, C.-M., *L. monocytogenes* contamination of deli meats, 71; *L. monocytogenes* in Hispanic-style soft cheese, 2151
LIN, C.-W., see Chiang, 1072
LIN, H., see Myers, 205
LIN, M., see Al-Holy, 1322
LINDBLAD, M., Chicken baseline study, 2875; Postchill *Campylobacter* prevalence, 495
LINDMARK, H., *Campylobacter* genotypes on chicken carcasses, 2902
LINDMARK, H., see Lindblad, 2875
LINDQVIST, R., see Lindblad, 495, 2875; Lindmark, 2902
LINDSAY, D., *Bacillus* biofilms and spores, 1168
LINEBERRY, S. F., see dela Cruz, 1347
LINTON, R. H., see Schultze, 1552
LINZ, J., see Halbert, 482
LINZ, J. E., see Siripatrawan, 1844
LIONBERG, W. C., see Restaino, 315
LIPPOLIS, V., Rapid deoxynivalenol determination by FP immunoassay, 2712
LISFCHITZ, A., see Imperiale, 2424
LITTLE, C. L., see Lewis, 1518
LIU, C., Bactericidal effects of wine on *V. parahaemolyticus*, 1823
LIU, M., Role of quorum sensing in food spoilage, 2729
LIU, S.-H., see Wong, 2924
LIU, Y., see Myers, 205
LLOBET, J. M., PAHs in edible marine species, 2493
LLORENTE-MARIGÓMEZ, S., see Capita, 1183
LODDER-VERSCHOOR, F., see Rutjes, 1949
LOGUE, C. M., see Nde, 1794
LONCZYNSKI, K. A., see Niemira, 1587
LONERAGAN, G. H., see Echeverry, 2851; Harris, 1802
LOPES, M., Removal of nervous system tissue during meat cutting, 1388
LOPES, M., see Samadpour, 441; Stopforth, 1452, 1456
LÓPEZ, P., see Werning, 161
LÓPEZ-EXPÓSITO, I., Antibacterial peptides from bovine κ-casein, 2992
LÓPEZ-PEDEMONTE, T., see De Lamo-Castellví, 2856
LOVATT, S. J., Critical hygiene indices for meat cooling processes, 2084
LOZANO, G., see Gutiérrez, 2237
LU, H., see Cao, 489
LUCAS LÓPEZ, R., see Pérez Pulido, 1178
LUCHANSKY, J. B., Postprocess control of listeriae on turkey using heat and chemicals, 39
LUCHANSKY, J. B., see Faith, 2664; Schultze, 1552
LUES, J. F. R., see Venter, 2889
LYCKEN, L., *Clostridium* spp. in spoiled cheese spread, 1887
LYLY, M., see Hellström, 1565

MACALUSO, A., HAV in bivalve molluscs, 449
MACDONALD, J. D., see Lagunas-Solar, 376
MACK, J. C., see Green, 2417
MACKLIN, K. S., see McCrea, 2908
MADDEN, R. H., see Scullion, 1986
MADSEN, K., see Schlesser, 990
MAFU, A. A., see Lagacé, 2411
MAGRAS, C., see Fosse, 2100
MAHDI, A., see Larkin, 22
MAHER, M. M., see Jordan, 689
MAI, T. L., Attachment of *L. monocytogenes* to welded stainless steel, 1527
MAIJALA, R., see Tuominen, 1814
MAJOWICZ, S. E., Burden and cost of gastroenteritis, 651
MAKINO, S.-I., see Ikeda, 516
MALLIKARJUNAN, P., see Koo, 596
MALONE, S., see Hoefer, 2441
MALOUIN, F., see Lefebvre, 1256
MANANI, T. A., Minimally processed frozen vegetables, 2581
MANDEVILLE, R., see Guan, 739
MANDRELL, R. E., see Cooley, 2329; Friedman, 354
MAÑES, J., see Berrada, 106
MANGELRØD, E., see Møretrø, 627
MANN, J. E., Validation of ground beef production parameters, 1978
MANNINEN, K. I., see Bohaychuk, 2176
MANSFIELD, L. S., see Halbert, 482
MAQUEDA, M., see Achemchem, 2370
MARAGOS, C. M., Measurement of T-2 and HT-2 in eggs, 2773
MARANO, N., see Steinberg, 1690
MARCOBAL, Á., Biogenic amines throughout industrial wine manufacture, 397
MARCOBAL, Á., see DE LAS RIVAS, 2509
MARCOTRIGIANO, G. O., see Storelli, 1402
MARCOTTE, M., see Sallami, 3025
MARCUS, R., see Hoefer, 2441
MARCY, J. A., see Osaili, 1080
MAREK, P., see Amalaradjou, 2248
MARGOLLES, A., see Ruas-Madiedo, 2011
MARI, M., see Torres, 2703
MARÍN, S., see Castells, 1139
MARIN-INIESTA, F., see Cava, 217
MARMER, B. S., see Flores, 1248
MARSDEN, J. L., see Nightingale, 794
MARSHALL, D. L., see Robertson, 1561
MARTIN, E. M., see Osaili, 1080
MARTIN, J.-F., see Delbes, 2161
MARTÍN, M., Antagonism and virulence traits of enterococci, 520
MARTÍN, R., see Mayoral, 2210
MARTIN, R. E., see Robertson, 1561
MARTÍN-ÁLVAREZ, P. J., see Garai, 3006; Marcobal, 397
MARTÍN-BELLOSO, O., see Raybaudi-Massilia, 1579; Sobrino-López, 345
MARTINELLI SOUZA, J., see Steinberg, 1690
MARTÍNEZ, M., see Fontcuberta, 2024
MARTÍNEZ-BUENO, M., see Achemchem, 2370
MARTÍNEZ CAÑAMERO, M., see Pérez Pulido, 1178
MARTÍNEZ-GONZÁLEZ, N. E., see Castillo, 2595
MARTINEZ LOPEZ, A., see Ernst, 1605
MARTÍNEZ-TÉLLEZ, M. A., see Espinoza-Medina, 1422
MARTINEZ-URTAZA, J., *Salmonella* Paratyphi B from Galicia, 1280
MARTY, J. L., see Del Carlo, 1406
MASCINI, M., see Del Carlo, 1406
MASON, G. L., see Hossner, 644

MASSEY, J. P., see Sauders, 1680
MATARAGAS, M., *L. monocytogenes* growth limits and kinetic behavior, 1312
MATARAGAS, M., see Drosinos, 2648
MATSUOKA, H., see Shimakita, 170
MATTHEIS, J. P., see Fan, 912
MAUER, L. J., see Burgula, 1777
MAURELLA, C., see Bozzetta, 2289
MAXIM, J. E., see Schmidt, 575
MAYORAL, M. B., RT-PCR detection of viable yeasts in yoghurt, 2210
MAZENGIA, E., see Samadpour, 441
MAZZA, G., see Ngarmsak, 1724
MBANDI, E., Mycotoxins and inflammatory responses to *Listeria* and *Salmonella*, 1334
McALLISTER, T. A., Monensin/tylosin and fecal shedding of *E. coli* O157:H7, 2075
McALLISTER, T. A., see Bach, 1616
McCRARY, J. L., see Hill, 1961
McCREA, B. A., Automated ribotyping of *Salmonella* and *Campylobacter* from poultry, 2908; Squab and duck: *Campylobacter* colonization of broilers, 417
McCREA, B. A., see VanWorth, 299
McDERMOTT, P. F., see Zhao, 500
McDONELL, F., see Bansal, 282
McEWEN, S., see Majowicz, 651
McGEE, P., see Scott, 6
McGOWAN, L. L., Antimicrobial resistance in enterococci, 2976
McINTOSH, J., see Burfoot, 2828
McKEAN, J. D., see O'Connor, 1717
McLANDSBOROUGH, L., see Pérez-Conesa, 2947
McLANDSBOROUGH, L. A., see Cao, 489
McLAUCHLIN, J., see Lewis, 1518
McLAUGHLIN, J. B., School potluck outbreak investigation, 666
McMULLEN, L. M., see Bohaychuk, 2176
McNAB, B., see Larkin, 22
McNAB, W. B., see Majowicz, 651
McSWEENEY, C. S., see Gough, 2843
MDOE, N. S. Y., see Kurwijila, 2487
MEAD, G. C., see Hutchison, 145, 421
MEADOWS, B., see González, 935
MEDUS, C., Foodworkers in restaurant *Salmonella* outbreaks, 1870
MELAS, D. S., see Papageorgiou, 308
MELDRUM, R. J., Pathogens in raw chicken, 928
MEMBRÉ, J.-M., Heat treatment survival of *B. cereus* spores, 118
MEMKEN, J. A., see Towns, 1640
MENA, L., see Navarro, 1699
MÉNDEZ-HERMIDA, F., see Gómez-Couso, 185, 948
MENDIZÁBAL, A., see Tejada, 1379
MENDONCA, A. F., see Olds, 112
MENG, J., see Zheng, 768
MESSENS, W., see De Reu, 1539
METAXOPOULOS, I., see Mataragas, 1312
MEYER, J. D., see Lin, 71
MIAJLOVIĆ, H., see Smyth, 508
MICHAELSEN, A. R., Microbial inhibitors combined with modified atmosphere packaging, 2671
MIGHELI, Q., see Schirra, 1646
MIKSCH, R. R., see Lopes, 1388; Stopforth, 1452, 1456
MILLER, M. F., see Harris, 1802
MILLETTE, M., see Caillet, 80, 221
MILLIGAN, D., see Bach, 1616
MIN, S., *Salmonella* and *E. coli* O157:H7 inhibition by LPOS-WPI coatings, 784
MINERICH, P., see Kennedy, 1514
MINERVINI, F., see López-Expósito, 2992
MINTIER, A. M., Irradiation of *L. monocytogenes* on romaine lettuce, 570
MIZUMOTO, N., Survey of *Salmonella* vaccination and infection, 17
MOCCIA, R. D., see Yule, 1164
MOHANAN, S., see Ingham, 2263
MOHANLALL, V., Antifungal and antimycotoxic activity of citrus, 2224
MOHR, M., see Vogel, 2134
MOKHTARI, A., Sensitivity analysis with classification and regression trees, 609
MONTEL, M.-C., see Delbes, 2161
MONTVILLE, T. J., Inhibition of *B. anthracis*, 2529
MONTVILLE, T. J., see DE Siano, 1720
MOON, K. D., Destruction of *E. coli* O157:H7 in unpasteurized juice, 542
MOON, T. W., see Ha, 2241
MOORE, C. M., see Cates, 1630
MOORE, M. H., see Ngundi, 3047
MORALES, P., Barotolerance of *L. monocytogenes* in cheese, 1328; High-pressure treatment of cured ham, 2539
MORALES, R. A., see Cates, 1630
MORENO-ARRIBAS, M. V., see Garai, 3006; Marcobal, 397
MORET, S., see Purcaro, 199
MØRETRØ, T., Antibacterial effect of a triclosan-containing floor, 627
MØRETRØ, T., see Langsrud, 2193
MORETTI, V. M., see Bellagamba, 891
MORII, H., Histidine decarboxylase gene in *P. phosphoreum*, 1768
MORIMOTO, Y., see Ikeda, 516
MORRIS, S., see Phillips, 1113
MORROW, W. E. M., see Gebreyes, 743
MOSQUEDA-MELGAR, J., see Raybaudi-Massilia, 1579
MOTSINGER, M., see Green, 2417
MOUNT, J. R., see Rodriguez, 2576
MOWBRAY, J., see Schlesser, 990
MOWLDS, G., see Myers, 205
MPUCHANE, S., see Manani, 2581
MRAMBA, F., *E. sakazakii* and stable flies, 671
MUJE, P., see Katzav, 1443
MUKHERJEE, A., Preharvest survey of fresh produce, 1928
MUKHERJEE, A., see Toteja, 1463
MUÑOZ, M., Treatments to maintain the quality of mung bean sprouts, 2395
MUÑOZ, R., see DE LAS Rivas, 2509; Marcobal, 397
MURASE, T., Growth and motility of *Salmonella* in egg, 1012; Yolk antibodies to *Salmonella* in eggs, 2883
MURASE, T., see Theppangna, 2258
MURATA, M., see Kondo, 323
MURATORE, G., see Restuccia, 2465
MURPHY, R. Y., Postcook lethality treatment, 47
MURRAY, S. L., see Nordstrom, 2770
MYERS, M. J., PCR assay in rendered materials in feedstuffs, 205
MYTLE, N., Fat content and *L. monocytogenes* infection, 660
MYTLE, N., see Takeuchi, 842

NADER, G., see Atwill, 177
NAGARAJA, K. V., see Toteja, 1463
NAHM, B. H., see Kim, 1653
NAIM, F., see Sallami, 3025
NAKAGUCHI, Y., see Vuddhakul, 2615
NAKAJIMA, M., see Sugita-Konishi, 1365
NAKAMURA, H., *L. monocytogenes* in a smoked fish processing plant, 835
NAKAYAMA, R., see Murase, 1012
NAM, Y. S., see Ha, 2241
NANNAPANENI, R., see Osman, 1286
NAPPI, R., see Bozzetta, 2289
NARANG, N., see Chambliss, 2058
NATIONAL ADVISORY COMMITTEE ON MICROBIOLOGICAL CRITERIA FOR FOODS, Parameters for establishing alternative methods of pasteurization, 1190
NAUGLE, A. L., FSIS *Salmonella* testing: analysis by set, 2607
NAUGLE, A. L., see Eblen, 2600
NAVARRO, C., see Fernández-López, 1920
NAVARRO, G., see Navarro, 1699
NAVARRO, S., Pesticide decay during brewing, 1699
NAVARRO-HIDALGO, V., see Castillo, 2595

NAVAS, A., see Tejada, 1379
NAVAS, J., see Werning, 161
NAVAS, J. A., see Purcaro, 199
NDE, C. W., *Salmonella* on a turkey-processing line, 1794
NEGRO, M., see Bozzetta, 2289
NESBAKKEN, T., see Røtterud, 405
NG, Y. Y., see Vogel, 2134
NGARMSAK, M., Antimicrobial activity of vanillin in mangoes, 1724
NGARMSAK, T., see Ngarmsak, 1724
NGUNDI, M. M., Multiplexed mycotoxin detection, 3047
NGUYEN, T., see Samadpour, 441
NIEBUHR, S. E., see Radin, 679; Rajkowski, 1430
NIELSEN, P. V., see Winther, 2430
NIEMIRA, B. A., Nalidixic acid resistance influences *Salmonella* radiation sensitivity, 1587
NIEMIRA, B. A., see Alvarez, 2066
NIGHTINGALE, K. K., *Salmonella* and *Listeria* during salami production, 794
NIGHTINGALE, K. K., see Sauders, 93
NISBET, D., see Sheffield, 228
NISBET, D. J., see Dimitrijevic, 1061
NISHIBUCHI, M., see Vuddhakul, 2615
NISHIKAWA, Y., see Nakamura, 835
NNAKWE, N. E., see Towns, 1640
NNOKA, C., see Fugett, 2929
NOCK, A., see Montville, 2529
NORDSTROM, J. L., AP probe for *trh*-positive *V. parahaemolyticus*, 2770
NORIZUKI, H., see Sugita-Konishi, 1365
NORTON, R. A., see McCrea, 2908
NOTZON, A., Evaluation of an IMS–real-time PCR assay, 2896
NOU, X., Improvement of immunomagnetic separation for *E. coli* O157:H7, 2870
NOU, X., see Bosilevac, 1808
NOWAK, B., Hygiene and preservation of blood cell concentrates, 2183
NUÑEZ, M., see Morales, 1328, 2539
NUTSCH, A. L., see Nightingale, 794
NYCHAS, G., see Ernst, 1605
NYCHAS, G.-J. E., see Tsigarida, 943

O'BEIRNE, D., see Francis, 2524
O'CONNOR, A. M., *Salmonella* recoverable from lairage pens, 1717
ODHAV, B., see Mohanlall, 2224
ODUMERU, J., see Larkin, 22
OESTERLING, J., see Ju, 1040
OGASAWARA, J., see Nakamura, 835
OH, D.-H., see Bahk, 1340
OH, S. H., see Lee, 1434
OH, S.-W., see Lee, 591
OHTA, H., see Mizumoto, 17
OHTSUKA, K., see Hara-Kudo, 2519
OIKAWA, H., see Yano, 2742
OKE, M., see Garcia, 137
OKULL, D. O., Susceptibility of *P. expansum* to sanitizers, 1944
OLDS, D. A., Influence of cooling methods on behavior of *C. perfringens*, 112
OLIVEIRA, K., Adhesion of *Salmonella* to kitchen surfaces, 2352
OLIVEIRA, R., see Oliveira, K., 2352
OLIVEIRA, T., see Oliveira, K., 2352
OLIVER, G., see Beverly, 432; Bueno, 2544
OLIVIERI, V., see Perugini, 1144
OLSSON ENGVALL, E., see Lindmark, 2902
OMBREGT, S.-A., see Rajkovic, 847
OMORE, A., see Kurwijila, 2487
OMRAN, L. M., see Bahnson, 925
ONOUE, Y., see Hara-Kudo, 2519
OORAIKUL, B., see Ngarmsak, 1724
OROZCO, E., see Kim, 3031
ORTEGA, Y. R., Microwave inactivation of *Cyclospora* and *Cryptosporidium*, 1957
ORTEGA, Y. R., see Erickson, 2786
OSAILI, T., Thermal inactivation of foodborne bacterial pathogens in RTE beef, 1080
OSBORNE, J., see Cannon, 2761
OSBURN, B. I., see Reidmiller, 1460
OSCAR, T. P., Growth of *Salmonella* from a low initial density, 2048; Reduced growth in transformed *E. coli* K-12, 276
OSMAN, M., Survival of *Salmonella* and *Shigella* after CPC treatment, 1286
OTERO, A., see Rodríguez-Calleja, 1106
OTOMO, Y., see Hara-Kudo, 2519
OTSUKI, K., see Murase, 1012, 2883; Theppangna, 2258
OUATTARA, B., see Sallami, 3025
OUSSALAH, M., Action of essential oils on *E. coli* O157:H7 and *L. monocytogenes*, 1046; Antimicrobial effects of film for preservation of meat, 2364

PADHI, S., see de Siano, 1720; Montville, 2529
PAGOTTO, F., see Kirkwood, 2377
PALEKAR, M. P., see Schmidt, 575
PALMA, A., see Schirra, 1646
PALUMBO, A., see Gianfranceschi, 1533
PAN, T.-M., see Tsai, 2320
PANAGOU, E. Z., Quality profile of Greek table olives, 1732
PANDEY, M., see Saroj, 1858
PANGLOLI, P., see Rodriguez, 2576
PAPAFRAGKOU, E., see Cannon, 2761
PAPAGEORGIOU, D. K., Growth of *A. hydrophila* in whey cheeses, 308
PARDO, E., see Castells, 1139
PARK, G. W., see Cannon, 2761
PARK, H., see Kim, 2199
PARK, K.-H., see Bahk, 1340
PARK, S. H., see Kim, 1653
PARK, Y. H., see Kim, 3031
PARKAR, S., see Toteja, 1463
PASCALE, M., see Lippolis, 2712
PASCALL, M. A., Detecting bacterial contamination with magnetic resonance, 1668
PASCALL, M. A., see Fernandez, 693
PATTON, J., see Fatemi, 267
PAULSEN, P., MPN determination of total bacterial flora and *E. coli* in meat, 2500
PAYEUR, J. B., see Johansen, 878
PEAK, K., see Tatavarthy, 749
PEÑA, W. E. L., Predictive microbiology of *Alicyclobacillus*, 1904
PEÑAS, E., Residual antigenicity in dairy whey hydrolysates, 1707
PEPE, A., see Del Carlo, 1406
PÉREZ, G., see Navarro, 1699
PÉREZ-ALVAREZ, J. A., see Fernández-López, 1920
PÉREZ-CONESA, D., Inhibition of *L. monocytogenes* and *E. coli* O157:H7 colony biofilms, 2947
PÉREZ PULIDO, R., Pediococci from caper fermentation, 1178
PÉREZ-RODRÍGUEZ, F., Assessment of *L. monocytogenes* cross-contamination, 2384
PERUGINI, M., PCBs and DDTs in fish and shellfish, 1144
PERUGINI, M., see Visciano, 1134
PESTKA, J. J., see Mbandi, 1334
PETERSON, L. D., see Faith, 2664
PETRINCA, A., see Macaluso, 449
PETTIGREW, C. A., see Kreske, 2621
PHEBUS, R. K., see Nightingale, 794
PHILLIPS, A. M. B., see Nordstrom, 2770
PHILLIPS, D., Microbiological quality of Australian beef, 1113
PHILLIPS, J. G., see Flores, 1248
PHUMKHACHORN, P., see Rattanachaikunsopon, 1937
PICÓ, Y., see Berrada, 106
PIERRE, P. M., Pathogen inactivation on alfalfa seeds with an acid-based sanitizer, 582
PIETRI, A., see Battilani, 884
PIÑA, C., see Lagunas-Solar, 376

PINERO, D., see Myers, 205
PINHO, O., see Ferreira, 2293
PIS, A., see Imperiale, 2424
POLLINGER, S., see Gavini, 871
POLO, M. C., see Marcobal, 397
POWERS, J. R., see Lee, 591
PRAAKLE-AMIN, K., *L. monocytogenes* in retail chicken meat in Estonia, 436
PRÉSTAMO, G., see Peñas, 1707
PRETANIK, S., see Stern, 1034
PRIETO, M., see Capita, 1183
PURCARO, G., PAHs in frying oils and snacks, 199
PYUN, Y.-R., see Kang, 2915

QAIYUMI, S., see Zhao, 500

RADIN, D., Spoilage microflora and growth of *Listeria*, 679
RADKE, V., see Green, 2417; Hedberg, 2697
RADU, S., see Anang, 1913
RAJAN, S., *B. amyloliquefaciens* spore inactivation kinctics, 853
RAJKOVIC, A., Production of *B. cereus* emetic toxin in different foods, 847
RAJKOWSKI, K. T., Radiation of *Salmonella* in ground pork, 1430
RALSTON, B., see Bach, 1616
RAMOS, A. J., see Castells, 1139
RANDAZZO, C., see Restuccia, 2465
RANGDALE, R., see Nordstrom, 2770
RANSOM, J. R., see Woerner, 2824
RANTA, J., see Tuominen, 1814
RANTALA, L., see Katzav, 1443
RASCO, B., see Al-Holy, 1322
RASSCHAERT, G., *Campylobacter* contamination during poultry slaughter, 27
RATTANACHAIKUNSOPON, P., Bacteriocin produced by *L. plantarum* N014, 1937
RAVISHANKAR, S., see Pascall, 1668; Schlesser, 990
RAYBAUDI-MASSILIA, R. M., Essential oils against *Salmonella, E. coli,* and *Listeria,* 1579
READ, S., see Majowicz, 651
RECIO, I., see López-Expósito, 2992
REDDY, M. C. S., Detection of CNS tissue using F-ELISA, 1966
REDDY, M. C. S., see Hossner, 644; Lopes, 1388
REDDY, V., see Sauders, 1680
REEVES, F., see Tatavarthy, 749
REGLERO, G., see Herrero, 2471; Santoyo, 369
REGUERA, J. I., see Gutiérrez, 2237
REIDMILLER, J. S., EDTA killing of mastitic *Streptococcus* spp., 1460
REIMANN, D. W., see Green, 2417
REINHEIMER, J., see Bude Ugarte, 2983
REMENTZIS, J., see Samelis, 2268
REN, T., Effects of electrolyzed oxidizing water on *Vibrio* in oysters, 1829
RENO, P. W., see Koo, 596
RESTAINO, L., Detection of *E. sakazakii,* 315
RESTAINO, L., see Juergensmeyer, 2002
RESTANI, P., see Peñas, 1707
RESTUCCIA, C., Biological control agents of peach fungal pathogens, 2465
REUHS, B. L., see Burgula, 1777
REYES-DE-CORCUERA, J. I., see Lee, 591
REYNOLDS, J., see Kim, 3031
REZAMAND, P., see Amalaradjou, 2248
RICHARDS, H. A., see Rodriguez, 2576
RICKE, S. C., see Dimitrijevic, 1061
RIECK, P., see Wagner, 1297
RIEMANN, H. P., see Hew, 1087
RIPLEY, D., see Green, 2417
RITER, K. L., see Myers, 205
RIVAS, L., Attachment of STEC, 999
RIVERA, F., see Wesley, 1785
ROBERTS, R. F., see Kauffman, 1448
ROBERTSON, C. B., Smoked fish irradiation, 1561
ROCHE, S. M., see Guðmundsdóttir, 2157
RODRIGO, D., see Sentandreu, 2016
RODRIGO, S., Foodborne pathogens on poultry and poultry giblets in Trinidad, 1096
RODRIGUEZ, A., Prevalence of *Salmonella* on farms, 2576
RODRÍGUEZ, B., see Morales, 1328
RODRÍGUEZ-CALLEJA, J. M., Foodborne pathogens in rabbit meat, 1106
RODRIGUEZ-ESTRADA, M. T., see Cercaci, 1393
RODRÍGUEZ-LEYVA, F. J., see Espinoza-Medina, 1422
ROGERS, H. S., see Steinberg, 1690
ROGGA, K., see Balamatsia, 1126
ROIG-SAGUÉS, A. X., see Briñez, 86, 984; De Lamo-Castellví, 2856
ROMBOUTS, F. M., see Wijnands, 2587
ROSEMAN, M., Food safety perceptions and behaviors of Kentucky consumers, 1412
ROSENBERGER, D., see Okull, 1944
ROSENQUIST, H., see Birk, 2635
ROSS, W. H., see Chen, 335
ROSSERO, A., see Fosse, 2100
ROSSI, V., see Battilani, 884
ROSTAGNO, M. H., see Wesley, 1785
RØTTERUD, O.-J., Hot boning of intact carcasses to avoid CNS self-contamination, 405
ROY, D., see Lagacé, 2411
ROY, G., see Lefebvre, 1256
ROY, R., see Toteja, 1463
RU, G., see Bozzetta, 2289
RUAS-MADIEDO, P., Exopolysaccharides interfere with bacterial adhesion to mucus, 2011
RUBY, J., see Childs, 1240
RUEGG, P. L., see Cho, 252; Halbert, 482
RUSSELL, S. M., see Axtell, 907
RUSUL, G., see Anang, 1913
RUTJES, S. A., Detection of noroviruses in foods, 1949
RYSER, E. T., see Pierre, 582; Vorst, 2939, 619; Zhang, 2766
RYU, J.-H., see Beuchat, 801; Kreske, 1892, 2621

SAADBYE, P., see Andersen, 932
SABABÉNÉDJO, T. A., see Barro, 2007
SACCARES, S., see Macaluso, 449
SAITO, M., see Shimakita, 170
SALAMIÉRI, S., see Caillet, 80
SALEHI, E., see Sauders, 1680
SALKINOJA-SALONEN, M., see Rajkovic, 847
SALLAMI, L., Cooking process validation, 3025
SALLOVITZ, J., see Imperiale, 2424
SALMAN, M. D., see Woerner, 2824
SALMIERI, S., see Caillet, 221; Oussalah, 2364
SALMINEN, S., see Collado, 1675; Ruas-Madiedo, 2011
SALTER, R., see Durbin, 211
SAMADPOUR, M., Incidence of foodborne pathogens in retail foods, 441
SAMADPOUR, M., see Lopes, 1388; Stopforth, 1452, 1456
SAMELIS, J., *L. carnosum* in ham, 2268
SÁNCHEZ-MORENO, C., see Muñoz, 2395
SANCHIS, V., see Castells, 1139
SANGRONIS, E., see Cava, 217
SANTOS, J. A., see Rodríguez-Calleja, 1106
SANTOYO, S., Antimicrobial activity of oregano SFE extracts, 369
SANTOYO, S., see Herrero, 2471
SANZ, Y., see Collado, 1675
SAPERS, G. M., see Fatemi, 267
SAROJ, S. D., Microbiological quality of sprouts, 2515; Radiation hygienization of sprouts, 1858
SASAI, K., see Mizumoto, 17
SATO, T., see Murase, 2883
SATOMI, M., see Yano, 2742
SAUCIER, L., see Oussalah, 2364; Sallami, 3025
SAUDERS, B. D., Molecular characterization of *L. monocytogenes,* 93; Molecular epidemiology of human listeriosis, 1680

SAVVAIDIS, I. N., see Balamatsia, 1126
SAWYER, M. M., see Reidmiller, 1460
SAXENA, B. N., see Toteja, 1463
SAYAS-BARBERÁ, E., see Fernández-López, 1920
SAYEDAHAMAN, A., see Cao, 489
SCALLAN, E., see Hoefer, 2441
SCANGA, J. A., see Ashton, 1273; Childs, 1240; Geornaras, 53; Hossner, 644; Reddy, 1966
SCANLAN, L. P., see Butala, 2720
SCHAFFNER, D. W., see Danyluk, 1594; de Siano, 1720
SCHERER, K., Quantification of *Campylobacter* in chicken legs, 757
SCHIAVANO, G. F., see Brandi, 2274
SCHILLING, M. W., see Robertson, 1561
SCHIRRA, M., Trifloxystrobin for control of *Penicillium* on citrus, 1646
SCHLESSER, J. E., Aging of Cheddar cheese made from unpasteurized milk, 990
SCHMIDT, H. M., Electron beam irradiation of tomatoes, 575
SCHNEIDER, E., see Estuningsih, 3013
SCHNEIDER, K. R., see Yuk, 2253
SCHOELLER, E. L., see Ingham, 293
SCHOPF, E., see Paulsen, 2500
SCHRADER, J. S., see McCrea, 417; VanWorth, 299
SCHREIBER, D., see Amalaradjou, 2248
SCHUKKEN, Y., see Sauders, 93, 1680
SCHULENBURG, J., see Ernst, 1605
SCHULTZE, K. K., Predictive modeling of thermal inactivation, 1552
SCHWARTZ, S. J., see Wan, 385
SCOTT, L., Survival of *E. coli* O157:H7 in feces and water, 6
SCOTT, V. N., see Chen, 335; Enache, 564
SCULLION, R., Prevalence of *Arcobacter* in foodstuffs, 1986
SEARLS, G., see Buege, 2091; 2263
SEBRANEK, J. G., see Michaelsen, 2671
SEDMAN, J., see Kirkwood, 2377
SEDWICK, J., see Myers, 205
SEEGERS, H., see Fosse, 2100
SEGAWA, Y., see Hara-Kudo, 2519
SEIFERT, L., see Langsrud, 2193
SEIGERMAN, D. A., see Ju, 1040
SELMA, M. V., Inactivation of *Y. enterocolitica* by ozone, 2357
SELMAN, C. A., see Green, 2417; Hedberg, 2697
SENDRA, E., see Fernández-López, 1920
SEÑORÁNS, F. J., see Santoyo, 369
SENTANDREU, E., Pulsed electric fields versus thermal treatment, 2016
SEO, K. H., Real-time PCR *Salmonella* Enteritidis enumeration, 639
SEO, K. H., see Kim, 1653; Thammasuvimol, 634
SERRAHIMA, E., see Fontcuberta, 2024
SERVICE, C., see Aslam, 1508
SEZGİN, E., see Deveci, 682
SHACHAR, D., Heat tolerance of *Salmonella* in peanut butter, 2687
SHACKELFORD, S. D., see Guerini, 1007
SHARMA, A., see Dhokane, 444; Saroj, 1858, 2515
SHASHIDHAR, R., see Dhokane, 444; Saroj, 1858, 2515
SHEFFIELD, C., Dereplication of a bacterial library by ribotyping, 228
SHELDON, B. W., see Ahlborn, 729
SHEN, Y., see Myers, 205
SHEPHERD, D., see Guy, 1265
SHERIDAN, J. J., see Scott, 6
SHERWOOD, J. S., see Nde, 1794
SHIH, D. Y. C., see Fang, 775
SHIMAKITA, T., Rapid separation and counting of viable cells in food, 1170
SHIN, I.-S., see Kim, 2199
SHIN, J.-H., see Lee, 3037
SHIROKI, Y., see Asai, 214
SHRIVER-LAKE, L. C., see Ngundi, 3047
SHUKRI, N. M., see Andersen, 932
SHULTZ, J. E., see Stopforth, 1452, 1456
SIANA, P., see Mataragas, 1312
SILK, T. M., see D'Amico, 556
SILVA, J. L., see Chou, 815
SILVA, J. O., see Bueno, 2544
SIMONNE, A., see Hsu, 1997
SIMONS, M., see Steinberg, 1690
SIMPSON, C. A., see Childs, 1240
SINGH, B. R., Multidrug-resistant *Salmonella* on ready-to-eat Paan, 288
SINGH, M., see Singh, 288
SINGH, P., see Singh, 288; Toteja, 1463
SINGH, R., see Zhao, 500; Zheng, 768
SINHA, A. K., see Toteja, 1463
SINHA, K. K., see Toteja, 1463
SINIGAGLIA, M., *L. monocytogenes* in ready-to-eat coconut, 820
SINIGAGLIA, M., see Conte, 861, 866
SIRAGUSA, G. R., see Folsom, 826
SIRIPATRAWAN, U., Detection of *E. coli* with an electronic nose and an ANN, 1844
SISTI, M., see Brandi, 2274
SKANDAMIS, P., see Mataragas, 1312
SKANDAMIS, P. N., see Ashton, 1273; Geornaras, 53; Panagou, 1732; Yoon, 62
SMALL, A., *Salmonella* in lairages and on carcasses, 2342
SMITH, D., see Burfoot, 2828
SMITH, D. P., see Berrang, 425
SMITH, G. C., see Ashton, 1273; Childs, 1240; Geornaras, 53; Hossner, 644; Reddy, 1966; Woerner, 2824; Yoon, 62
SMITH, K. E., see Medus, 1870
SMITH, M. A., see Mytle, 660; Takeuchi, 842
SMITH, R. M. M., see Meldrum, 928
SMITH, S. J., see Hedberg, 2697
SMITH, W. J. M., see Gough, 2843
SMITH, W. L., see Reidmiller, 1460
SMULDERS, F. J. M., see Paulsen, 2500
SMYTH, C. J., see Smyth, 508
SMYTH, D. S., *S. aureus* from domestic refrigerators, 508
SNEED, J., see Olds, 112
SNYDER, C., see Bahnson, 925
SOBOON, S., see Vuddhakul, 2615
SOBRINO-LÓPEZ, Á., Nisin enhance antimicrobial effect of HIPEF, 345
SOCKETT, P., see Majowicz, 651
SOFOS, J. N., see Ashton, 1273; Childs, 1240; Geornaras, 53; Hossner, 644; Lianou, 2640; Reddy, 1966; Woerner, 2824; Yoon, 62; Zhao, 500
SOFYAN, N. I., see Mai, 1527
SOKORAI, K. J. B., see Fan, 912
SOLAS, M. T., see Tejada, 1379
SOMMERFELD, C., see Scherer, 757
SOMMERS, C., see Bari, 2955
SOMMERS, C. H., Irradiation of vending machine hot dogs, 2436
SOMMERS, C. H., see Alvarez, 2066
SON, I., Genetic diversity of *Arcobacter* and *Campylobacter*, 1028
SONCINI, G., *Campylobacter* in reared game birds, 3021
SONERUD, T., see Møretrø, 627
SONG, K. Y., see Thammasuvimol, 634
SONG, W., see Zheng, 768
SONNENSHEIN, S. E., see Hossner, 644
SONO, A., see Nakamura, 835
SORENSEN, O., see Bohaychuk, 2176
SORIANO, J. M., see Berrada, 106
SPEH, D., see Mukherjee, 1928
SPESCHA, C., Carcass contamination in the pig slaughter process, 2568
STAAL, S., see Kurwijila, 2487
STACEY, D., see Majowicz, 651
STANFORD, K., see Bach, 1616; McAllister, 2075
STANICH, K., see Moon, 542
STARK, B., see Kennett, 2970
STASSEN, N. A., see dela Cruz, 1347
STASSEN, S. D., see dela Cruz, 1347
STEFANEK, J., see Childs, 1240
STEINBERG, E. B., Burrito outbreaks, 1690
STEPHAN, R., see Bosshard, 1602; Kaufmann, 260; Spescha, 2568; Tasara, 1473
STERGIOU, V. A., Nisin inactivation in meat, 951

STERN, N. J., *Campylobacter* counts on broilers, 1034
STEWART, C. M., see Grove, 957
STEWART, T., see Bach, 1616
STIGGER, T., see Green, 2417
STILES, M. E., see Bohaychuk, 2176
STOPFORTH, J. D., Influence of bung bagging on pathogen spread, 1452; Microbiological status of fresh beef cuts, 1456
STOPFORTH, J. D., see Ashton, 1273; Lianou, 2640; Lopes, 1388; Samadpour, 441
STORELLI, M. M., Mercury in pelagic fishes, 1402
STORY, R., see Osman, 1286
STOTT, J. L., see Reidmiller, 1460
SU, Y.-C., see Liu, 1823; Ren, 1829
SUÁREZ, A., see Fontcuberta, 2024
SUÁREZ, V., see Imperiale, 2424
SUCRE, K., see Lopes, 1388
SUGITA-KONISHI, Y., Aflatoxins, ochratoxin A, and fumonisins in retail foods in Japan, 1365
SULKA, A., see Chittick, 1150
SUMNER, J., see Phillips, 1113
SUNG, B. K., Acaricide and aldehydes, 1728
SUNGHIRAN, W., see Vuddhakul, 2615
SUZUKI, T., see Kim, 2199
SWAMINATHAN, B., see Lin, 2151
SWANSTON, W., see Rodrigo, 1096

TABATA, S., see Sugita-Konishi, 1365
TAITT, C. R., see Ngundi, 3047
TAKAHASHI, H., Real-time PCR to enumerate bacterial count, 2504
TAKAHASHI, T., see Asai, 214
TAKATORI, K., see Haga-Kudo, 2519
TAKEUCHI, K., Virulence of *L. monocytogenes* in mice, 842
TAKEUCHI, K., see Lin, 71
TALUKDER, K. A., see Islam, 2865
TAMPLIN, M. L., see Flores, 1248; Schultze, 1552
TAMURA, Y., see Asai, 214
TANAKA, T., see Sugita-Konishi, 1365
TANGWATCHARIN, P., Response of *C. jejuni* to stress, 2747
TANI, H., see Mizumoto, 17
TASARA, T., Cold stress tolerance of *Listeria monocytogenes*, 1473
TASARA, T., see Bosshard, 1662
TASHIRO, Y., see Shimakita, 170
TASSOU, C. C., see Panagou, 1732
TATAVARTHY, A., Molecular typing and antibiotic resistance of *Salmonella* Newport, 749
TATE, K. W., see Atwill, 177
TATUM, J. D., see Hossner, 644
TAUXE, R. V., see Chittick, 1150
TAYLOR, B., see Khurana, 1865
TEIXEIRA, P., see Oliveira, K., 2352
TEIXIDÓ, N., see Torres, 2703
TEJADA, M., Electron microscopy of *Anisakis* larvae, 1379
TEMPELAARS, M. H., see Kieboom, 2681
TENEYCK, T., see Cates, 1630
TEO, A. Y.-L., see Schlesser, 990
TETER, V., see Naugle, 2607
THAKUR, S., see Gebreyes, 743
THAMMASUVIMOL, G., Ferrioxamine supplementation for *Salmonella* Enteritidis, 634
THEPPANGNA, W., Inhibitory effects of *Enterococcus* on *Salmonella* Enteritidis, 2258
THIPPAREDDI, H., see Juneja, 1546; Nightingale, 794
THISTED LAMBERTZ, S., see Lindblad, 2875
THOMAS, L. V., see Stergiou, 951
THONART, P., see Ghalfi, 1066
TIDIANE, O. C. A., see Barro, 2007
TINKER, D., see Burfoot, 2828
TODD, E. C. D., see Bahk, 1340; Pérez-Rodríguez, 2384; Vorst, 619, 2939
TODORIKI, S., see Bari, 2955
TOIVONEN, P., see Moon, 542; Ngarmsak, 1724
TOKORO, M., see Asai, 214
TOKUDA, Y., see Nakamura, 835
TONOOKA, K. H., see McCrea, 417; VanWorth, 299
TORRES, R., Commercial application of a *C. sake* formulation, 2703
TORRES-VITELA, M. R., see Castillo, 2595
TOTEJA, G. S., Aflatoxin contamination of wheat in India, 1463
TOWNS, R. E., Consumer refrigerator and freezer practices and attitudes, 1640
TOYOTA-HANATANI, Y., see Mizumoto, 17
TRAMPEL, D. W., see Wesley, 1785
TRANCHANT, C. C., see Dallaire, 1118
TSAI, G.-J., Effect of chitosan on *B. cereus*, 2168
TSAI, M.-T., see Tsai, 2168
TSAI, T.-Y., Detection of viable *E. coli* O157 using the TaqMan PCR system, 2320
TSAKNIS, J., see Gortzi, 2998
TSEN, H.-Y., see Chiang, 1072
TSIGARIDA, E., Effect of film permeability on meat spoilage, 943
TUBAJIKA, K. M., Suppression of *P. vaccinii* in laboratory assays, 2460
TUOMINEN, P., Beef import risk assessment, 1814
TURGIS, M., see Caillet, 221
TURNER, N. J., *B. cereus* in potato products, 1173
TWOHIG, J., see Smyth, 508
TYAGI, S., see Chancellor, 1468
TYRREL, S. F., Microbiological water quality for UK salad irrigation, 2029

UEJI, M., see Watanabe, 191
UESUGI, A. R., Growth of *Salmonella* in wet almond hulls and shells, 712; Survival of *Salmonella* on almonds, 1851
UHLICH, G. A., see Bayles, 2758
UKUKU, D. O., Postinoculation wash time and *Salmonella* on cantaloupe, 1835; VSV treatment to reduce spoilage of fresh-cut cantaloupes, 1623
UMHOLTZ, R., see Naugle, 2607
UPMANN, M., see Gavini, 871
USALL, J., see Torres, 2703
USLEBER, E., see Estuningsih, 3013
USTUNOL, Z., see Wong, 2285
UYTTENDAELE, M., see De Reu, 1539; Rajkovic, 847

VÅGSHOLM, I., see Lindblad, 495
VALDIVIA, E., see Achemchem, 2370
VALENTIN-BON, I. E., see Seo, 639
VALERO, A., see Pérez-Rodríguez, 2384
VALFRÈ, F., see Bellagamba, 891
VALLE, D., see Soncini, 3021
VALNEGRI, L., see Soncini, 3021
VANCHINATHAN, S., see Toteja, 1463
VAN DER POEL, W. H. M., see Rutjes, 1949
VAN DONKERSGOED, C., see Larkin, 22
VAN DUIJNHOVEN, Y. T. H. P., see Rutjes, 1949
VAN HENDE, J., see Rasschaert, 27
VAN LEUSDEN, F. M., see Wijnands, 2587
VAN WORTH, C., Diversity of *C. jejuni* in niche poultry at farm and processing plant, 299
VAN WORTH, C., see McCrea, 417
VARGAS-ARISPURO, I., see Espinoza-Medina, 1422
VASSEUR, L., see Dallaire, 1118
VASUDEVAN, P., *rpoS* and survival of *V. parahaemolyticus*, 1438
VEGUILLA, W., see Tatavarthy, 749
VELA, N., see Navarro, 1699
VENKITANARAYANAN, K., see Amalaradjou, 2248; Vasudevan, 1438
VENTER, P., Effect of commercial sanitizers on LPS production by *Salmonella*, 2889
VERCELLOTTI, L., see Soncini, 3021
VERGANO, P., see Ellis, 1991
VESKOVIĆ-MORAČANIN, S., see Drosinos, 2648
VICKERY, M. C. L., see Nordstrom, 2770
VIJ, V., Recalls of spices due to bacterial contamination, 233
VILLALBÍ, J. R., see Fontcuberta, 2024

VILLARRUEL-LÓPEZ, A., see Castillo, 2595
VIÑAS, I., see Torres, 2703
VINJÉ, J., see Cannon, 2761
VISCIANO, P., PAHs in smoked fish, 1134
VISCONTI, A., see Del Carlo, 1406; Lippolis, 2712
VODOVOTZ, Y., see Fernandez, 693
VOGEL, B. F., Inhibition of *L. monocytogenes* in cold-smoked salmon, 2134
VOGEL, B. F., see Hansen, 2113
VON HOLY, A., see Lindsay, 1168
VON MUEFFLING, T., see Nowak, 2183
VON WRIGHT, A., see Katzav, 1443
VORAVUTHIKUNCHAI, S. P., Plant extracts as anti–*E. coli* agents, 2336
VORST, K. L., *Listeria* transfer during slicing of delicatessen meats, 619; *L. monocytogenes* transfer during knife slicing of deli meats, 2939
VOTE, D. J., see Childs, 1240
VUDDHAKUL, V., Pandemic *V. parahaemolyticus* in Thai shellfish, 2615

WADE, D., see Montville, 2529
WADHERA, R. K., see Ingham, 1159
WAGLEY, S., see Nordstrom, 2770
WAGNER, M., *L. monocytogenes* in small-scale cheese factories, 1297
WAITES, W. M., see Kumar, 1571
WALLINS, G. L., see Bach, 1616
WALTERS, L. D., see Hutchison, 145, 421
WAN, K., Rapid detection of molds, 385
WANG, C., see Chou, 815
WANG, H. H., see Hanna, 2754; Wan, 385
WANG, Y.-C., see Chen, 674
WARNICK, L. D., see Cho, 252; Halbert, 482
WARREN, B. R., see Yuk, 2253
WARREN-SERNA, W., see Childs, 1240
WARRINER, K., see Kumar, 1571
WATANABE, E., Immunoassay for fenithrothion in fruits, 191
WEATHERHEAD, E. K., see Tyrrel, 2029
WEISS, J., see Pérez-Conesa, 2947
WELLS, S. J., see Cho, 252; Halbert, 482
WERBER, D., see Ernst, 1605
WERNING, M. L., Detection of ropy strains, 161
WESLEY, I., see Bhaduri, 2107
WESLEY, I. V., Preslaughter events and *Salmonella* in turkeys, 1785
WETHERINGTON, J., see Myers, 205
WHITE, D. G., see Zhao, 500
WHITE, R., see Burfoot, 2828
WHITING, R. C., see Chen, 335
WHYTE, R., see Burfoot, 2828; Turner, 1173
WIEDMANN, M., see Chen, 335; Fugett, 2929; Hu, 2123; Lianou, 2640; Sauders, 93, 1680
WIJNANDS, L. M., Prevalence of *B. cereus* in The Netherlands, 2587
WILLIAMS, S. K., see Kennedy, 1514
WILLIAMSON, M. A., see Gough, 2843
WILSON, D., see Halbert, 482
WILSON, I. G., see Meldrum, 928
WILSON, J. B., see Majowicz, 651
WINDHAM, K., see Sauders, 93
WINTHER, M., AITC controls cheese spoilage fungi, 2430
WITKOWSKY, R., see Cao, 489
WOERNER, D. R., Prevalence of *E. coli* O157 in the beef supply chain, 2824
WOLYNIAK, C., see Vij, 233
WONG, C., Probiotic inactivation method affects immune modulation, 2285
WONG, H.-C., Salinity stress in *V. vulnificus*, 2924
WU, J., see D'Amico, 556
WU, J. T., see Bohaychuk, 2176

YAMADA, M., see Asai, 214
YAMAGUCHI, K., see Ikeda, 516
YAMAJI, A., see Hara-Kudo, 2519
YAN, Z., Solid agar overlay method for heat-injured bacteria, 428
YAN, Z., see Zhang, 2766
YANCY, H. F., see Myers, 205
YANG, C. J., see Fang, 775
YANG, C.-H., see Chen, 674
YANG, C.-Y., see Chiang, 1072
YANG, P., see Samadpour, 441
YANO, Y., *V. parahaemolyticus* in crustaceans in China, 2742
YARON, S., see Shachar, 2687
YEH, K.-S., see Chen, 674
YELO, A., see Fernández-López, 1920
YEMM, R. S., see Hossner, 644; Lopes, 1388; Reddy, 1966
YEUNG, P. S. M., see Ju, 1040
YOOK, H. S., see Lee, 1434
YOON, S.-K., see Kang, 2915
YOON, Y., Predictive model for drying beef jerkey, 62
YOON, Y., see Lianou, 2640
YOUNKINS, R., see Myers, 205
YOUSEF, A. E., see Rajan, 853; Wan, 385
YU, M.-A., see Kang, 2915
YU, R. C., see Fang, 775
YUK, H.-G., Rapid detection of *Salmonella* serovars on tomato surfaces, 2253
YULE, A. M., *C. botulinum* neurotoxin in experimentally exposed fish, 1164

ZAHIRODDINI, H., see Bach, 1616
ZANSKY, S., see Hoefer, 2441
ZHANG, L., Reveal and FDA culture methods for detection of *Salmonella*, 2766
ZHANG, L., see Lin, 71, 2151
ZHAO, S., Antibiotic-resistant *Salmonella* in imported foods, 500
ZHAO, S., see Zheng, 768
ZHAO, T., *Campylobacter* reduction on chicken, 762
ZHENG, J., Pathogenic property of *Campylobacter* meat isolates, 768
ZHONG, M.-Z., see Tsai, 2168
ZUREK, L., see Alam, 3018; Mramba, 671
ZURERA, G., see Pérez-Rodríguez, 2384
ZWEIFEL, C., see Kaufmann, 260; Spescha, 2568
ZWIETERING, M. H., see Islam, 2865

SUBJECT INDEX

Abattoir
Electrolyzed oxidizing anode water, 1616
Hygienic status of plastic doors, 2738
Salmonella recoverable from lairage pens, 1717
Acaricidal activity
Acaricide and aldehydes, 1728
Acetic acid
Predictive model for drying beef jerkey, 62
Acetylcholinesterase
Bioassay for dichlorvos analysis in durum wheat, 1406
β-*N*-Acetylglucosaminidase
Eggshell membranes affect heat resistance in bacteria, 729
Acidified calcium sulfate
Campylobacter reduction on chicken, 762
Acidified sodium chlorite
Inhibition of *L. monocytogenes* with acidified sodium chlorite, 432
Postprocess control of listeriae on turkey using heat and chemicals, 39
Reduction of *E. coli* O157 and *Salmonella* Typhimurium in beef, 1802
Acid resistance
Effect of acid resistance on bifodobacterial adhesion, 1675
L. monocytogenes strain variation, 2640
Acid stress
uvrA in stressed *L. monocytogenes*, 3031
Acidulant
Pathogen growth in green beans puree, 1865
Predictive modeling of thermal inactivation, 1552
Active packaging
Advances in microbial inactivation testing, 861
AITC controls cheese spoilage fungi, 2430
New active packaging system, 866
N-Acyl-homoserine lactone
Role of quorum sensing in food spoilage, 2729
Adaptation
Salinity stress in *V. vulnificus*, 2924
Adherence
Pathogenic property of *Campylobacter* meat isolates, 768
Adhesion
Adhesion of *Salmonella* to kitchen surfaces, 2352
Effect of acid resistance on bifodobacterial adhesion, 1675
Exopolysaccharides interfere with bacterial adhesion to mucus, 2011
Adipose
Attachment of STEC, 999
Adriatic Sea
PCBs and DDTs in fish and shellfish, 1144
Advanced meat recovery products
Methods for detection of CNS tissue in meat products, 644
Aerobic packaging
Irradiation of fresh chicken meat, 1126
Microbial behavior on beef shifted from vacuum to aerobic packaging, 1273
Aerobic plate count
ATP bioluminescence for assessing refrigerator contamination, 2534
Extended shelf life of soy bread, 693
Hot water and lactic acid treatments of beef carcasses, 1808
Aeromonas
Virulence factors of *Aeromonas* in Abu Dhabi, 1713
Aeromonas hydrophila
Growth of *A. hydrophila* in whey cheeses, 308
Aerosol
Spread of *P. putida* in water pipes, 2692
Aflatoxin B_1
Aflatoxin contamination of wheat in India, 1463
Aflatoxin M_1
Aflatoxin M_1 concentrations in skim milk powder, 682
Aflatoxins
Aflatoxins, ochratoxin A, and fumonisins in retail foods in Japan, 1365
Antifungal and antimycotoxic activity of citrus, 2224
Age of produce
Microbial contamination of fresh broccoli in a supply chain, 1118
Aging
Aging of Cheddar cheese made from unpasteurized milk, 990
Airborne contamination
Airborne contamination during carcass dressing, 2828
Albumen
Growth and motility of *Salmonella* in egg, 1012
Alcoholic fermentation
Biogenic amines throughout industrial wine manufacture, 397
Aldehydes
Acaricide and aldehydes, 1728
Antimicrobial effects of film for preservation of meat, 2364
Alfalfa
Seed decontamination, 1571
Alfalfa seeds
Pathogen inactivation on alfalfa seeds with an acid-based sanitizer, 582
Alfalfa sprouts
Detection of *E. coli* with an electronic nose and an ANN, 1844
Pathogen inactivation on alfalfa seeds with an acid-based sanitizer, 582
Alicyclobacillus
Predictive microbiology of *Alicyclobacillus*, 1904
Alicyclobacillus acidoterrestris
Advances in microbial inactivation testing, 861
High pressure and heat treatment to inhibit *A. acidoterrestris*, 1056
Alkaline peptone water (APW)
Methods for recovering *V. cholerae* from ice, 217
Alkyl dimethyl benzyl ammonium chloride (ADBAC)
Suppression of *P. vaccinii* in laboratory assays, 2460
Allergy
Electron microscopy of *Anisakis* larvae, 1379
Allyl isothiocyanate
AITC controls cheese spoilage fungi, 2430
Almond
Risk assessment for almonds, 1594
Survival of *Salmonella* on almonds, 1851
Almond hulls
Growth of *Salmonella* in wet almond hulls and shells, 712
Almond shells
Growth of *Salmonella* in wet almond hulls and shells, 712
Amplified fragment length polymorphism
Subtyping and quinolone resistance of *Campylobacter*, 775
Analysis
Measurement of T-2 and HT-2 in eggs, 2773
Animal
Prevalence of *Salmonella* on farms, 2576
Animal feces
Bifidobacteria in animal feces and in meat, 871
Animal feed
PCR assay of rendered materials in feedstuffs, 205
Animal passage
Survival of *E. coli* O157:H7 in feces and water, 6
Anisakiasis
Electron microscopy of *Anisakis* larvae, 1379
Anisakis
Electron microscopy of *Anisakis* larvae, 1379
Anthotyros
Growth of *A. hydrophila* in whey cheeses, 308
Antibacterial activity
Antibacterial activity of cauliflower, 2274
Effect of chitosan on *B. cereus*, 2168
Gut bacteria inhibitory to EHEC, 2843
Antibacterial peptide
Antibacterial peptides from bovine κ-casein, 2992
Antibiotic free
Salmonella in conventional and antimicrobial-free pig herds, 743
Antibiotic resistance
Characterization of salmonellae, 1017
Growth promoters and pathogens in cattle, 1256

Molecular typing and antibiotic resistance of *Salmonella* Newport, 749
Nalidixic acid resistance influences *Salmonella* radiation sensitivity, 1587
Salmonella in conventional and antimicrobial-free pig herds, 743
Salmonella Paratyphi B from Galicia, 1280
Antibiotics
Antibiotic susceptibility of *Salmonella* isolates, 674
Antigenicity
Residual antigenicity in dairy whey hydrolysates, 1707
Antimicrobial
Antibacterial effect of a triclosan-containing floor, 627
Antimicrobial activities of tea flavonoids and teas against *B. cereus*, 354
Antimicrobial activity of KOH and lauric acid, 1611
Control of *L. monocytogenes* in commercial frankfurters, 53
D. salina PL extracts as antimicrobials, 2471
Eggshell membranes affect heat resistance in bacteria, 729
Inhibition of *L. monocytogenes* and *E. coli* O157:H7 colony biofilms, 2947
Antimicrobial activity
Antimicrobial activity of oregano SFE extracts, 369
Use of liposomes to enhance activities of *Thymus* spp. extracts, 2998
Antimicrobial coating
Edible coating, MAP, and gamma irradiation applied to peeled mini-carrots, 80
Salmonella and *E. coli* O157:H7 inhibition by LPOS-WPI coatings, 784
Antimicrobial compounds
Radiosensitization of *L. monocytogenes* in peeled minicarrots, 221
Antimicrobial edible film
Antimicrobial effects of film for preservation of meat, 2364
Antimicrobial packaging
Quality of chicken using chlorine dioxide and MAP packaging, 1991
Antimicrobial residues
Risk of exposure to antimicrobial residues in milk, 2487
Antimicrobial resistance
Antibiotic-resistant *Campylobacter*, 22
Antibiotic-resistant *Salmonella* in imported foods, 500
Antimicrobial resistance in enterococci, 2976
Antimicrobial resistance of *S.* Infantis in meat and broiler chickens, 214
Antimicrobial-resistant *E. coli* in beef, 1508
Resistance of *Campylobacter* sp. isolated from meat and stools, 2915
Antimicrobial treatment
Postcook lethality treatment, 47
Antioxidant activity
Use of liposomes to enhance activities of *Thymus* spp. extracts, 2998
Apple
Bacillus spores and sanitizers, 1892
Commercial application of a *C. sake* formulation, 2703
Destruction of *E. coli* O157:H7 within apples, 548
Penetration and growth of *E. coli* O157:H7 within apples, 267
Susceptibility of *P. expansum* to sanitizers, 1944
Apple cider
Adding cranberry juice for pathogen reduction in apple cider, 293
E. coli inactivation by supercritical CO_2, 12
Microbial inactivation by ultrasound, 556
Apple juice
Patulin in organic and conventional apple juice, 1371
Apple juice concentrate
High pressure and heat treatment to inhibit *A. acidoterrestris*, 1056
Arcobacter
Genetic diversity of *Arcobacter* and *Campylobacter*, 1028
Prevalence of *Arcobacter* in foodstuffs, 1986
Argentinean cheeses
Characterization of nonstarter lactic acid bacteria, 2983
Array
Internal amplification control for PCR product detection, 2280
Array biosensor
Multiplexed mycotoxin detection, 3047
Artificial digestion
Parasitic foodborne diseases, 686
Artificial neural network
Detection of *E. coli* with an electronic nose and an ANN, 1844
Artificial seawater
rpoS and survival of *V. parahaemolyticus*, 1438
Aspergillus flavus
Lactic acid bacteria that inhibit fungi growth, 2544
Atlantic salmon
PAHs in smoked fish, 1134
Atomic absorption spectrophotometry
A detailed study of thermal decomposition, 2720
ATP
ATP bioluminescence for assessing refrigerator contamination, 2534
Attachment
Attachment of *L. monocytogenes* to welded stainless steel, 1527
Attachment of STEC, 999
Postinoculation wash time and *Salmonella* on cantaloupe, 1835
Automated microbiology
MPN determination of total bacterial flora and *E. coli* in meat, 2500
Automated ribotyping
Automated ribotyping of *Salmonella* and *Campylobacter* from poultry, 2908
Dereplication of a bacterial library by ribotyping, 228

Bacillus
Bacillus biofilms and spores, 1168
Bacillus amyloliquefaciens
B. amyloliquefaciens spore inactivation kinetics, 853
Bacillus anthracis
B. anthracis growth characteristics, 1720
Inhibition of *B. anthracis*, 2529
Isolation of *B. anthracis*, 2002
Bacillus cereus
Antimicrobial activities of tea flavonoids and teas against *B. cereus*, 354
Bacillus spores and sanitizers, 1892
B. anthracis growth characteristics, 1720
B. cereus in potato products, 1173
Effect of chitosan on *B. cereus*, 2168
Efficacy of disinfectants against *B. cereus*, 1605
Heat treatment survival of *B. cereus* spores, 118
Inhibition of *B. anthracis*, 2529
Lethality of sanitizers to *Bacillus* and *Pseudomonas*, 2621
Prevalence of *B. cereus* in The Netherlands, 2587
Production of *B. cereus* emetic toxin in different foods, 847
Quality profile of Greek table olives, 1732
Bacillus cereus spores
Microbial studies of oriental-style rice cakes, 3037
Bacillus mycoides
B. anthracis growth characteristics, 1720
Inhibition of *B. anthracis*, 2529
Bacillus stearothermophilus
Detecting bacterial contamination with magnetic resonance, 1668
Bacillus subtilis
B. anthracis growth characteristics, 1720
Biological control agents of peach fungal pathogens, 2465
Detecting bacterial contamination with magnetic resonance, 1668
Inhibition of *B. anthracis*, 2529
Bacillus thuringiensis
Bacillus spores and sanitizers, 1892
Inhibition of *B. anthracis*, 2529
Bacon
Predicting pathogen growth during slow partial cooking of bacon, 602
Bacteria
Dereplication of a bacterial library by ribotyping, 228
E. sakazakii and stable flies, 671
FTIR analysis of *C. botulinum*, 2377
PCR detection of bacteria producing biogenic amines, 2509
Bacterial carriage
Flies and street food contamination, 2007
Bacterial count
Real-time PCR to enumerate bacterial count, 2504

Bacterial distributions
Chicken baseline study, 2875
Bactericidal effect
Bactericidal effects of wine on *V. parahaemolyticus*, 1823
Bactericidal efficacy
Ultrahigh-pressure homogenization inactivation of *Listeria*, 86
Bacteriocin
Bacteriocin produced by *L. plantarum* N014, 1937
Bacteriological quality
Incidence of *Salmonella* in imported spices, 2519
Bakery products
Health-related lipid components in bakery products, 1393
Barley meal
Ochratoxin A stability in extruded barley meal, 1139
Baseline study
Chicken baseline study, 2875
Beef
Antimicrobial-resistant *E. coli* in beef, 1508
Bifidobacteria in animal feces and in meat, 871
Improvement of immunomagnetic separation for *E. coli* O157:H7, 2870
Microbial behavior on beef shifted from vacuum to aerobic packaging, 1273
Prevalence of *E. coli* O157 in the beef supply chain, 2824
School potluck outbreak investigation, 666
Beef carcass
Antibiotic-resistant *Campylobacter*, 22
Control limits for *E. coli* from carcasses, 2837
Beef fabrication
Transfer coefficients in cross-contamination, 1248
Beef jerky
Lethality of commercial beef jerky manufacturing processes, 2091
Pathogen survival on vacuum-packaged jerky products, 2263
Predictive model for drying beef jerky, 62
Beef muscle
Attachment of STEC, 999
Beef steaks
Removal of nervous system tissue during meat cutting, 1388
Beef subprimal cuts
E. coli O157:H7 and indicator organisms on subprimal beef cuts, 1514
Beef trim
Reduction of *E. coli* O157 and *Salmonella* Typhimurium in beef, 1802
Beer
Pesticide decay during brewing, 1699
Benzaldehyde
Acaricide and aldehydes, 1728
Betel leaves
Multidrug-resistant *Salmonella* on ready-to-eat Paan, 288
Beverage spoilage
Detection of ropy strains, 161
Bifidobacteria
Effect of acid resistance on bifodobacterial adhesion, 1675
Bifidobacterium
Bifidobacteria in animal feces and in meat, 871
Probiotic inactivation method affects immune modulation, 2285
Bifidobacterium pseudolongum
Bifidobacteria in animal feces and in meat, 871
Bifidobacterium thermophilum
Bifidobacteria in animal feces and in meat, 871
Bile
Salinity stress in *V. vulnificus*, 2924
Bile stress
*uvr*A in stressed *L. monocytogenes*, 3031
Bioassay
Bioassay for dichlorvos analysis in durum wheat, 1406
Production of *B. cereus* emetic toxin in different foods, 847
Biocide
Biocide sensitivity of *Pseudomonas* from maple sap, 2411
Biofilm
Bacillus biofilms and spores, 1168
Bacteria in disinfecting footbaths, 2193
Biocide sensitivity of *Pseudomonas* from maple sap, 2411
Chlorine resistance of *L. monocytogenes*, 1292
Efficacy of electrolyzed water under organic challenge, 2143
Inhibition of *L. monocytogenes* and *E. coli* O157:H7 colony biofilms, 2947
Lethality of sanitizers to *Bacillus* and *Pseudomonas*, 2621
Media effects on biofilm formation by *L. monocytogenes*, 826
Biogenic amines
Biogenic amines in natural ciders, 3006
Biogenic amines in Portuguese foods, 2293
Biogenic amines throughout industrial wine manufacture, 397
Histamine formation by psychrotolerant bacteria, 897
PCR detection of bacteria producing biogenic amines, 2509
Screening to detect lactic acid bacteria amine production, 391
Biological control
Biological control agents of peach fungal pathogens, 2465
Commercial application of a *C. sake* formulation, 2703
Inhibition of *Salmonella* by plant-associated bacteria, 719
Bioluminescence
ATP bioluminescence for assessing refrigerator contamination, 2534
Biopreservation
Control of *L. monocytogenes* in cold-smoked salmon, 1066
Blanching
Minimally processed frozen vegetables, 2581
Blood cell concentrate
Hygiene and preservation of blood cell concentrates, 2183
Blue mold
Commercial application of a *C. sake* formulation, 2703
Bologna
Listeria transfer during slicing of delicatessen meats, 619
L. monocytogenes contamination of deli meats, 71
L. monocytogenes transfer during knife slicing of deli meats, 2939
Boneless meat
Microbiological quality of Australian beef, 1113
Bottled water
Water dispenser hygiene, 3043
Botulism
C. botulinum neurotoxin in experimentally exposed fish, 1164
Bovine
Survival of *E. coli* O157:H7 in bovine feces over time, 2851
Bovine mastitis
EDTA killing of mastitic *Streptococcus* spp., 1460
Bovine meat and bone meal
PCR assay of rendered materials in feedstuffs, 205
Bovine spongiform encephalopathy (BSE)
CNS tissue detection in meat, 2289
Methods for detection of CNS tissue in meat products, 644
Primers for detection of ruminant tissue, 2241
Real-time PCR quantitative detection of animal DNA, 891
Brewing phases
Pesticide decay during brewing, 1699
Broiler chickens
FSIS *Salmonella* testing: analysis by establishment, 2600
FSIS *Salmonella* testing: analysis by set, 2607
Genetic diversity of *Arcobacter* and *Campylobacter*, 1028
Broiler meat
L. monocytogenes in retail chicken meat in Estonia, 436
Broilers
Antimicrobial resistance of *S.* Infantis in meat and broiler chickens, 214
Foodborne pathogens on poultry and poultry giblets in Trinidad, 1096
Squab and duck: *Campylobacter* colonization of broilers, 417
Vinegar and *Campylobacter*, 425
Browning
Preservation of lettuce quality by ozonated water, 154
Buckwheat
Real-time PCR method for quantification of buckwheat, 2478
Buffers
Vegetated buffer filtration for waterborne *C. parvum*, 177
Bunches sampling
Sampling for ochratoxin A in vineyard, 884

Bung bagging
Influence of bung bagging on pathogen spread, 1452
Burkina Faso
Flies and street food contamination, 2007
Burritos
Burrito outbreaks, 1690
Butter
Listeria monocytogenes in butter, 1518

Caco-2 cells
Probiotic inactivation method affects immune modulation, 2285
Cadaverine
PCR detection of bacteria producing biogenic amines, 2509
Campylobacter
Antibiotic-resistant *Campylobacter*, 22
Automated ribotyping of *Salmonella* and *Campylobacter* from poultry, 2908
Campylobacter contamination during poultry slaughter, 27
Campylobacter counts on broilers, 1034
Campylobacter genotypes on chicken carcasses, 2902
Campylobacter growth with organic acids, 34
Campylobacter in poultry slaughterhouses, 421
Foodborne pathogens on poultry and poultry giblets in Trinidad, 1096
Genetic diversity of *Arcobacter* and *Campylobacter*, 1028
Genetic mechanisms of tetracycline resistance in *Campylobacter*, 482
Hygienic status of plastic doors, 2738
Isolation of thermophilic *Campylobacter* in mature cattle, 1024
Methods for recovery of *Campylobacter* from meat, 2100
Pathogenic property of *Campylobacter* meat isolates, 768
Pathogens in raw chicken, 928
Postchill *Campylobacter* prevalence, 495
Quantification of *Campylobacter* in chicken legs, 757
Resistance of *Campylobacter* sp. isolated from meat and stools, 2915
Response of *C. jejuni* to stress, 2747
Survival of *C. jejuni* at −18°C, 2635
Vinegar and *Campylobacter*, 425
Campylobacter coli
Campylobacter in reared game birds, 3021
Subtyping and quinolone resistance of *Campylobacter*, 775
Campylobacter jejuni
Campylobacter in reared game birds, 3021
Campylobacter reduction on chicken, 762
Diversity of *C. jejuni* in niche poultry at farm and processing plant, 299
Metronidazole resistance, 932
Squab and duck: *Campylobacter* colonization of broilers, 417
Subtyping and quinolone resistance of *Campylobacter*, 775
Campylobacter lari
Campylobacter in reared game birds, 3021
Canada
Burden and cost of gastroenteritis, 651
Cantaloupe
Postinoculation wash time and *Salmonella* on cantaloupe, 1835
Safety of fresh fruits, 1422
Surface pasteurization and irradiation of fresh-cut cantaloupes, 912
VSV treatment to reduce spoilage of fresh-cut cantaloupes, 1623
Capers
Pediococci from caper fermentation, 1178
Carbohydrates
Barotolerance of *L. monocytogenes* in cheese, 1328
Carbon monoxide
Microbial inhibitors combined with modified atmosphere packaging, 2671
Carcass
Detection of CNS tissue using F-ELISA, 1966
Influence of bung bagging on pathogen spread, 1452
Microbiological quality of Australian beef, 1113
MPN determination of total bacterial flora and *E. coli* in meat, 2500
Prevalence of *E. coli* O157 in the beef supply chain, 2824
Salmonella in lairages and on carcasses, 2342
Carcass intervention
Hot water and lactic acid treatments of beef carcasses, 1808
Carcass rinse
Foodborne pathogens on poultry and poultry giblets in Trinidad, 1096
Carrot
Hygienization of minimally processed vegetables, 444
Carvacrol
C. perfringens control during continuous chilling, 1546
Inhibition of *L. monocytogenes* and *E. coli* O157:H7 colony biofilms, 2947
α-Casein
Antibacterial peptides from bovine κ-casein, 2992
β-Casein
Antibacterial peptides from bovine κ-casein, 2992
κ-Casein
Antibacterial peptides from bovine κ-casein, 2992
Catalonia (Spain)
PAHs in edible marine species, 2493
Cattle
Airborne contamination during carcass dressing, 2828
E. coli O157 in Minnesota dairy farms, 252
FSIS *Salmonella* testing: analysis by establishment, 2600
FSIS *Salmonella* testing: analysis by set, 2607
Inactivation of *E. coli* O157:H7 by sodium caprylate, 2248
Isolation of thermophilic *Campylobacter* in mature cattle, 1024
Survival of *E. coli* O157:H7 in feces and water, 6
Cattle feces
Seasonal prevalence of *E. coli* O157:H7 in cattle feces, 3018
Cattle gut
Gut bacteria inhibitory to EHEC, 2843
Cauliflower juice
Antibacterial activity of cauliflower, 2274
Cell-adsorbed bacteriocin
Control of *L. monocytogenes* in cold-smoked salmon, 1066
Cell aggregation
Plant extracts as anti–*E. coli* agents, 2336
Cell ATP
Action of essential oils on *E. coli* O157:H7 and *L. monocytogenes*, 1046
Cell constituents
Action of essential oils on *E. coli* O157:H7 and *L. monocytogenes*, 1046
Cellular ATP
Radiosensitivity of *L. monocytogenes* in presence of oregano oil, 2961
Cellular fatty acids
L. carnosum in ham, 2268
Cellulose
Characterization of salmonellae, 1017
Central nervous system
CNS tissue detection in meat, 2289
Detection of CNS tissue using F-ELISA, 1966
Hot boning of intact carcasses to avoid CNS self-contamination, 405
Methods for detection of CNS tissue in meat products, 644
Cereulide
Production of *B. cereus* emetic toxin in different foods, 847
Cetylpyridinium chloride
Survival of *Salmonella* and *Shigella* after CPC treatment, 1286
Cheddar cheese
Aging of Cheddar cheese made from unpasteurized milk, 990
Cheese
AITC controls cheese spoilage fungi, 2430
Antilisterial activity of ENT F-58 in goat's milk and jben, 2370
Barotolerance of *L. monocytogenes* in cheese, 1328
Biogenic amines in Portuguese foods, 2293
S. aureus behavior in raw-milk cheese, 2161
Sensitive detection of *E. coli* O157:H7, 689
S. pyogenes survival on foods and food contact surfaces, 1159
Surveillance of *S. aureus* in cheese, 516
Cheese spread
Clostridium spp. in spoiled cheese spread, 1887
Chelating agents
EDTA killing of mastitic *Streptococcus* spp., 1460

Chemical treatments
Treatments to maintain the quality of mung bean sprouts, 2395
Chemokines
Mycotoxins and inflammatory responses to *Listeria* and *Salmonella*, 1334
Chicken
Chicken baseline study, 2875
Irradiation of fresh chicken meat, 1126
Quality of chicken using chlorine dioxide and MAP packaging, 1991
Quantification of *Campylobacter* in chicken legs, 757
Subtyping and quinolone resistance of *Campylobacter*, 775
Chicken carcass
Antibiotic-resistant *Campylobacter*, 22
Campylobacter genotypes on chicken carcasses, 2902
Chicken skin
Survival of *C. jejuni* at −18°C, 2635
Chilling
C. perfringens control during continuous chilling, 1546
Postchill *Campylobacter* prevalence, 495
Chinese cinnamon
Action of essential oils on *E. coli* O157:H7 and *L. monocytogenes*, 1046
Chitosan
Effect of chitosan on *B. cereus*, 2168
Effects of chitosan on bacteria in oysters, 1600
Chlorine
Bacillus spores and sanitizers, 1892
Chlorine resistance of *L. monocytogenes*, 1292
Inactivation of protozoan parasites, 2786
Lethality of sanitizers to *Bacillus* and *Pseudomonas*, 2621
Postinoculation wash time and *Salmonella* on cantaloupe, 1835
Chlorine dioxide
Bacillus spores and sanitizers, 1892
Lethality of sanitizers to *Bacillus* and *Pseudomonas*, 2621
Quality of chicken using chlorine dioxide and MAP packaging, 1991
Susceptibility of *P. expansum* to sanitizers, 1944
Chloroform
Effect of monochloramine on lipids and residuals, 907
Chorizo
Pathogen survival in chorizos: ecological factors, 1087
Chromogenic
Detection of *E. sakazakii*, 315
Isolation of *B. anthracis*, 2002
Chromosome
Characterization of *Y. enterocolitica* isolated from swine, 2107
Cider
Biogenic amines in natural ciders, 3006
Detection of ropy strains, 161
Cider composition
Biogenic amines in natural ciders, 3006
Cinnamaldehyde
C. perfringens control during continuous chilling, 1546
Citric acid
Inhibition of *L. innocua* in hummus, 1322
Citrus fruit
Trifloxystrobin for control of *Penicillium* on citrus, 1646
Citrus juices
Pulsed electric fields versus thermal treatment, 2016
Clams
HAV in bivalve molluscs, 449
Classification and regression trees
Sensitivity analysis with classification and regression trees, 609
Cleaning
Spread of *P. putida* in water pipes, 2692
Clostridium aerotolerans
Ribotyping foodborne clostridia, 2970
Clostridium beijerinckii
Ribotyping foodborne clostridia, 2970
Clostridium botulinum
C. botulinum neurotoxin in experimentally exposed fish, 1164
FTIR analysis of *C. botulinum*, 2377
Ribotyping foodborne clostridia, 2970
Clostridium butyricum
Ribotyping foodborne clostridia, 2970
Clostridium cochlearium
Clostridium spp. in spoiled cheese spread, 1887
Clostridium perfringens
C. perfringens control during continuous chilling, 1546
Influence of cooling methods on behavior of *C. perfringens*, 112
Intestinal bacteria and *T. chebula* fruits, 2205
Quality profile of Greek table olives, 1732
Rapid detection of enterotoxigenic *C. perfringens*, 1347
Ribotyping foodborne clostridia, 2970
Clostridium putrificum
Ribotyping foodborne clostridia, 2970
Clostridium sporogenes
Clostridium spp. in spoiled cheese spread, 1887
Ribotyping foodborne clostridia, 2970
Cluster detection
Molecular epidemiology of human listeriosis, 1680
Coagulase-positive *Staphylococcus*
Carcass contamination in the pig slaughter process, 2568
Cockles
Heavy metals in molluscs, 2237
Cold-smoked fish
L. monocytogenes in a smoked fish processing plant, 835
Cold-smoked salmon
Control of *L. monocytogenes* in cold-smoked salmon, 1066
Inhibition of *L. monocytogenes* in cold-smoked salmon, 2134
Cold smoking
PAHs in smoked fish, 1134
Cold stress tolerance
Cold stress tolerance of *Listeria monocytogenes*, 1473
Colicomplete
Detection of *E. coli* in juice using Ecolite-HVJ test, 211
Coliforms
Electrolyzed oxidizing anode water, 1616
E. sakazakii and stable flies, 671
Minimally processed frozen vegetables, 2581
Quantification of bacteria in a slaughterhouse, 1265
Colonization
Squab and duck: *Campylobacter* colonization of broilers, 417
Commercial applications
Commercial application of a *C. sake* formulation, 2703
Commercial frankfurters
Control of *L. monocytogenes* in commercial frankfurters, 53
Competition
Epiphyte interactions with *E. coli* O157:H7, 2329
Competitive ELISA
Salmonella DT104 detection by phage, 739
Competitive exclusion
Dereplication of a bacterial library by ribotyping, 228
Inhibition of *Salmonella* by plant-associated bacteria, 719
Competitive microflora
Growth of *Salmonella* from a low initial density, 2048
Computed tomography (CT) scan
Penetration and growth of *E. coli* O157:H7 within apples, 267
Condensed milk
Aflatoxin M_1 concentrations in skim milk powder, 682
Consumer attitudes
Consumer refrigerator and freezer practices and attitudes, 1640
Consumer behaviors
Food safety perceptions and behaviors of Kentucky consumers, 1412
Consumer handling practices
Consumer knowledge of *Listeria* and storage practices, 1630
Consumer knowledge
Consumer knowledge of *Listeria* and storage practices, 1630
Consumer refrigerator and freezer practices and attitudes, 1640
Consumer perceptions and opinions
Food safety perceptions and behaviors of Kentucky consumers, 1412
Consumer practices
Consumer refrigerator and freezer practices and attitudes, 1640

Consumers
Home washing methods of fresh produce, 330
Contamination
Aflatoxin contamination of wheat in India, 1463
Incidence of *Salmonella* in imported spices, 2519
Listeria monocytogenes in butter, 1518
L. monocytogenes in shrimp processing, 1304
PFGE typing of *Listeria*, 2524
Contamination patterns
Listeria contamination patterns in salmon processing, 2123
Contamination sources
Safety of fresh fruits, 1422
Control
Antifungal and antimycotoxic activity of citrus, 2224
Control of *L. monocytogenes* in commercial frankfurters, 53
Control limits
Control limits for *E. coli* from carcasses, 2837
Control of pathogens
Antilisterial activity of ENT F-58 in goat's milk and jben, 2370
Control program
Beef import risk assessment, 1814
Cooked beef
Kinetics of tropomyosin denaturation, 2447
Cooked ham
L. carnosum in ham, 2268
Cooked peeled shrimp
L. monocytogenes in shrimp processing, 1304
Cooked rice
Effect of chitosan on *B. cereus*, 2168
Cooking by steam
Cryptosporidium is infectious after cooking mussels, 948
Cooling
Influence of cooling methods on behavior of *C. perfringens*, 112
Corrosion
Attachment of *L. monocytogenes* to welded stainless steel, 1527
Cost analysis
Burden and cost of gastroenteritis, 651
Crabmeat
Parameters for establishing alternative methods of pasteurization, 1190
Cranberry
Suppression of *P. vaccinii* in laboratory assays, 2460
Cranberry juice
Adding cranberry juice for pathogen reduction in apple cider, 293
Cross-contamination
Assessment of *L. monocytogenes* cross-contamination, 2384
Campylobacter contamination during poultry slaughter, 27
L. monocytogenes contamination of deli meats, 71
Transfer coefficients in cross-contamination, 1248
Crp
Heat resistance of Crp/Fnr mutants, 2758
Crustacean
V. parahaemolyticus in crustaceans in China, 2742
Cryptosporidium
Cryptosporidium in mollusc harvesting areas, 185
Microwave inactivation of *Cyclospora* and *Cryptosporidium*, 1957
Cryptosporidium parvum
Cryptosporidium is infectious after cooking mussels, 948
Sources of microbial contamination in unpasteurized apple cider, 137
Vegetated buffer filtration for waterborne *C. parvum*, 177
Cucumber
Hygienization of minimally processed vegetables, 444
Culture
Methods for recovery of *Campylobacter* from meat, 2100
Culture media
Campylobacter growth with organic acids, 34
Cured ham
High-pressure treatment of cured ham, 2539
Cured meat
L. carnosum in ham, 2268
Cured meat products
Biogenic amines in Portuguese foods, 2293
Cyclospora
Microwave inactivation of *Cyclospora* and *Cryptosporidium*, 1957
Cytokines
Mycotoxins and inflammatory responses to *Listeria* and *Salmonella*, 1334
Cytotonic toxin
Virulence factors of *Aeromonas* in Abu Dhabi, 1713
Cytotoxin
Virulence factors of *Aeromonas* in Abu Dhabi, 1713

Daily intake
PAHs in edible marine species, 2493
Dairy
Genetic mechanisms of tetracycline resistance in *Campylobacter*, 482
Dairy products
Eprinomectin residues in milk and other dairy products, 2424
Dairy sheep
Eprinomectin residues in milk and other dairy products, 2424
Dairy whey
Residual antigenicity in dairy whey hydrolysates, 1707
Decontamination
Effect of oxalic acid on chicken spoilage, 1913
Microbial behavior on beef shifted from vacuum to aerobic packaging, 1273
Suppression of *P. vaccinii* in laboratory assays, 2460
Deer
Comparison of ostrich, deer, and pork fermented sausages, 1183
Defeathering
Vinegar and *Campylobacter*, 425
Defensins
Inhibition of *B. anthracis*, 2529
Delicatessen meats
Consumer knowledge of *Listeria* and storage practices, 1630
Listeria transfer during slicing of delicatessen meats, 619
L. monocytogenes contamination of deli meats, 71
L. monocytogenes transfer during knife slicing of deli meats, 2939
Dense CO_2
E. coli inactivation by supercritical CO_2, 12
Deoxynivalenol
Multiplexed mycotoxin detection, 3047
Rapid deoxynivalenol determination by FP immunoassay, 2712
Dereplication
Dereplication of a bacterial library by ribotyping, 228
Detection
Application of RT-PCR assay for MAP detection, 1662
Evaluation of an IMS–real-time PCR assay, 2896
Rapid detection of molds, 385
Sensitive detection of *E. coli* O157:H7, 689
Detergent
Lethality of sanitizers to *Bacillus* and *Pseudomonas*, 2621
Dichlorvos
Bioassay for dichlorvos analysis in durum wheat, 1406
Differential scanning calorimetry (DSC)
Use of liposomes to enhance activities of *Thymus* spp. extracts, 2998
6,7-Dimethoxycoumarin
Antifungal and antimycotoxic activity of citrus, 2224
Dinitroaniline herbicides
Pesticide decay during brewing, 1699
Direct plating
Isolation of thermophilic *Campylobacter* in mature cattle, 1024
Disease control
Trifloxystrobin for control of *Penicillium* on citrus, 1646
Disease reduction
Food safety differences between outbreak and nonoutbreak restaurants, 2697
Disinfectant
Antibacterial effect of a triclosan-containing floor, 627
Disinfectants in washing lettuce, 1565
Inactivation of protozoan parasites, 2786
Disinfection
Bacteria in disinfecting footbaths, 2193

Disinfection of *E. coli* O157:H7, *Salmonella*, and *S. aureus* on lettuce, 323
Efficacy of disinfectants against *B. cereus*, 1605
Disinfection kinetic models
Inactivation of *Y. enterocolitica* by ozone, 2357
Distribution
Molecular characterization of *L. monocytogenes*, 93
Diversity
Diversity of *C. jejuni* in niche poultry at farm and processing plant, 299
Molecular characterization of *L. monocytogenes*, 93
Molecular epidemiology of human listeriosis, 1680
DNA probe
AP probe for *trh*-positive *V. parahaemolyticus*, 2770
Domestic refrigerators
S. aureus from domestic refrigerators, 508
Dose response
Fat content and *L. monocytogenes* infection, 660
Dose-response model
L. monocytogenes subtype dose-response model, 335
Doubling time
E. coli O157:H7 doubling time, 1007
Drinking water
Inactivation of *E. coli* O157:H7 by sodium caprylate, 2248
Drying
Predictive model for drying beef jerkey, 62
Dry-salted olives
Quality profile of Greek table olives, 1732
Duck
Squab and duck: *Campylobacter* colonization of broilers, 417
Dunaliella salina
D. salina PL extracts as antimicrobials, 2471
Durability
Hygiene and preservation of blood cell concentrates, 2183
Durum wheat
Bioassay for dichlorvos analysis in durum wheat, 1406
Rapid deoxynivalenol determination by FP immunoassay, 2712
D_{10}-values
Irradiation of *L. monocytogenes* on romaine lettuce, 570
D-value
Cooking process validation, 3025
Nalidixic acid resistance influences *Salmonella* radiation sensitivity, 1587

Ecolite-HVJ
Detection of *E. coli* in juice using Ecolite-HVJ test, 211
Edmonton, Alberta
Occurrence of pathogens in retail meat and poultry products, 2176
EDTA
EDTA killing of mastitic *Streptococcus* spp., 1460
Egg
B. amyloliquefaciens spore inactivation kinetics, 853
Inactivation of *Salmonella* in whole egg by irradiation and heat, 2066
Measurement of T-2 and HT-2 in eggs, 2773
Outbreaks of *Salmonella* Heidelberg infections, 115
Parameters for establishing alternative methods of pasteurization, 1190
Refrigeration effect on *Salmonella* Enteritidis in egg yolks, 1426
Yolk antibodies to *Salmonella* in eggs, 2883
Egg albumen
Ferrioxamine supplementation for *Salmonella* Enteritidis, 634
Egg contamination
Impact of condensation on shell penetration and egg contamination, 1539
Eggshell condensation
Impact of condensation on shell penetration and egg contamination, 1539
Eggshell membrane
Eggshell membranes affect heat resistance in bacteria, 729
Egg yolk
Survey of *Salmonella* vaccination and infection, 17
18S rRNA
RT-PCR detection of viable yeasts in yoghurt, 2210
Electrolyzed oxidizing anode water
Electrolyzed oxidizing anode water, 1616
Electrolyzed oxidizing water
Effects of electrolyzed oxidizing water on *Vibrio* in oysters, 1829
Electrolyzed water
Efficacy of electrolyzed water under organic challenge, 2143
Electrolyzed water ice for preserving fish freshness, 2199
Electron beam (e-beam)
Electron beam irradiation of tomatoes, 575
Radiation of *Salmonella* in ground pork, 1430
Electronic nose
Detection of *E. coli* with an electronic nose and an ANN, 1844
Electrospray mass spectrometry
Antibacterial peptides from bovine κ-casein, 2992
Ellagic acid
Intestinal bacteria and *T. chebula* fruits, 2205
Elongation
Physiological behavior of *Salmonella* Enteritidis at reduced a_w, 2681
Emetic toxin
Production of *B. cereus* emetic toxin in different foods, 847
Endectocide
Eprinomectin residues in milk and other dairy products, 2424
Endospores
Bacillus biofilms and spores, 1168
Enhanced meats
Time and temperature effects on *T. gondii* cysts in meat, 1961
Enrichment
FT-IR detection of *E. coli* and *Salmonella*, 1777
Isolation of thermophilic *Campylobacter* in mature cattle, 1024
Enterobacter asburiae
Epiphyte interactions with *E. coli* O157:H7, 2329
Enterobacteriacaea
Enterobacteriaceae in dehydrated powdered infant formula, 3013
Carcass contamination in the pig slaughter process, 2568
High pressure and *E. sakazakii*, 935
Hot water and lactic acid treatments of beef carcasses, 1808
Role of quorum sensing in food spoilage, 2729
Enterobacter sakazakii
Detection of *E. sakazakii*, 315
Enterobacteriaceae in dehydrated powdered infant formula, 3013
E. sakazakii and stable flies, 671
Gamma radiation sensitivity of *E. sakazakii*, 1434
High pressure and *E. sakazakii*, 935
Enterocin
Antagonism and virulence traits of enterococci, 520
Inhibitory effects of *Enterococcus* on *Salmonella* Enteritidis, 2258
Enterocin F-58
Antilisterial activity of ENT F-58 in goat's milk and jben, 2370
Enterococci
Antimicrobial resistance in enterococci, 2976
Enterococcus
Antagonism and virulence traits of enterococci, 520
Enterococcus faecium
Inhibitory effects of *Enterococcus* on *Salmonella* Enteritidis, 2258
Enterococcus gallinarum
Inhibitory effects of *Enterococcus* on *Salmonella* Enteritidis, 2258
Enterohemorrhagic
Preharvest survey of fresh produce, 1928
Enterohemorrhagic *E. coli* (EHEC)
Gut bacteria inhibitory to EHEC, 2843
Improvement of immunomagnetic separation for *E. coli* O157:H7, 2870
Incidence of foodborne pathogens in retail foods, 441
Influence of bung bagging on pathogen spread, 1452
Enteropathogenic *E. coli* (EPEC)
E. coli O157 and STEC in finished pigs at slaughter, 260
Enterotoxigenic *E. coli* (ETEC)
Rapid detection of ETEC, 412
Enterotoxigenic *E. coli* (ETEC) detection
Rapid detection of ETEC, 412

Enterotoxin
Rapid detection of enterotoxigenic *C. perfringens*, 1347
S. aureus behavior in raw-milk cheese, 2161
S. aureus from domestic refrigerators, 508
Enumeration
Quantification of *Campylobacter* in chicken legs, 757
Real-time PCR *Salmonella* Enteritidis enumeration, 639
Environment
Automated ribotyping of *Salmonella* and *Campylobacter* from poultry, 2908
Molecular characterization of *L. monocytogenes*, 93
Prevalence of *Salmonella* on farms, 2576
Environmental factor
Quantitative analysis of *Listeria inlA* gene expression, 2754
Environmental sampling
Preslaughter events and *Salmonella* in turkeys, 1785
Environmental scanning electron microscopy
Electron microscopy of *Anisakis* larvae, 1379
Enzyme-linked immunosorbent assay (ELISA)
CNS tissue detection in meat, 2289
Detection of CNS tissue using F-ELISA, 1966
Kinetics of tropomyosin denaturation, 2447
Methods for detection of CNS tissue in meat products, 644
Removal of nervous system tissue during meat cutting, 1388
Epiphytic bacteria
Epiphyte interactions with *E. coli* O157:H7, 2329
Eprinomectin
Eprinomectin residues in milk and other dairy products, 2424
Escherichia coli
Antimicrobial-resistant *E. coli* in beef, 1508
Control limits for *E. coli* from carcasses, 2837
Critical hygiene indices for meat cooling processes, 2084
Detection of *E. coli* in juice using Ecolite-HVJ test, 211
Detection of *E. coli* with an electronic nose and an ANN, 1844
E. coli inactivation by supercritical CO_2, 12
E. coli in model cheese treated with high hydrostatic pressure, 2856
Electrolyzed oxidizing anode water, 1616
Essential oils against *Salmonella, E. coli,* and *Listeria,* 1579
Intestinal bacteria and *T. chebula* fruits, 2205
Pathogen growth in green beans puree, 1865
Preharvest survey of fresh produce, 1928
UHPH inactivation of *E. coli* in orange juice, 984
Escherichia coli K-12
Reduced growth in transformed *E. coli* K-12, 276
Escherichia coli O157
Detection of viable *E. coli* O157 using the TaqMan PCR system, 2320
E. coli O157 and STEC in finished pigs at slaughter, 260
Incidence of foodborne pathogens in retail foods, 441
Prevalence of *E. coli* O157 in the beef supply chain, 2824
Sensitive detection of *E. coli* O157:H7, 689
Escherichia coli O157:H7
Action of essential oils on *E. coli* O157:H7 and *L. monocytogenes*, 1046
Adding cranberry juice for pathogen reduction in apple cider, 293
Aging of Cheddar cheese made from unpasteurized milk, 990
Antimicrobial effects of film for preservation of meat, 2364
Death of pathogens in salad dressings, 801
Destruction of *E. coli* O157:H7 in unpasteurized juice, 542
Destruction of *E. coli* O157:H7 within apples, 548
E. coli O157:H7 and indicator organisms on subprimal beef cuts, 1514
E. coli O157:H7 doubling time, 1007
E. coli O157:H7 fecal shedding in feedlot cattle, 1154
E. coli O157:H7 from raw ewe's milk in Spain, 920
Epiphyte interactions with *E. coli* O157:H7, 2329
FT-IR detection of *E. coli* and *Salmonella,* 1777
Hot water and lactic acid treatments of beef carcasses, 1808
Inactivation of *E. coli* O157:H7 by sodium caprylate, 2248
Influence of bung bagging on pathogen spread, 1452
Lethality of commercial beef jerky manufacturing processes, 2091
Microbial behavior on beef shifted from vacuum to aerobic packaging, 1273
Microbial inactivation by ultrasound, 556
Microbiological status of fresh beef cuts, 1456
Monensin/tylosin and fecal shedding of *E. coli* O157:H7, 2075
Pathogen inactivation on alfalfa seeds with an acid-based sanitizer, 582
Pathogen survival in chorizos: ecological factors, 1087
Penetration and growth of *E. coli* O157:H7 within apples, 267
Plant extracts as anti–*E. coli* agents, 2336
Predicting pathogen growth during slow partial cooking of bacon, 602
Reduction of *E. coli* O157 and *Salmonella* Typhimurium in beef, 1802
Salmonella and *E. coli* O157:H7 inhibition by LPOS-WPI coatings, 784
Seasonal prevalence of *E. coli* O157:H7 in cattle feces, 3018
Seed decontamination, 1571
Sources of microbial contamination in unpasteurized apple cider, 137
Survival of *E. coli* O157:H7 and *Salmonella* on herbs, 1997
Survival of *E. coli* O157:H7 in bovine feces over time, 2851
Survival of *E. coli* O157:H7 in feces and water, 6
Thermal inactivation of foodborne bacterial pathogens in RTE beef, 1080
Thermal resistance of pathogens in juice concentrate, 564
Transmission of *E. coli* O157:H7 from preharvest to harvest, 1240
Essential oil
Antimicrobial activity of oregano SFE extracts, 369
Antimicrobial effects of film for preservation of meat, 2364
Essential oils against *Salmonella, E. coli,* and *Listeria,* 1579
Estonia
L. monocytogenes in retail chicken meat in Estonia, 436
Ethanedioic acid
Intestinal bacteria and *T. chebula* fruits, 2205
Ethidium monoazide
Quantification of bacteria in a slaughterhouse, 1265
Eugenol
Inhibition of *L. monocytogenes* and *E. coli* O157:H7 colony biofilms, 2947
Evaluations
Food safety differences between outbreak and nonoutbreak restaurants, 2697
Ewe's milk
E. coli O157:H7 from raw ewe's milk in Spain, 920
Exopolysaccharide
Detection of ropy strains, 161
Exopolysaccharides interfere with bacterial adhesion to mucus, 2011
Exposure assessment
Modeling contamination of *S. aureus* in kimbab, 1340
Extrusion cooking
Ochratoxin A stability in extruded barley meal, 1139

F57 sequence
Application of RT-PCR assay for MAP detection, 1662
Fagopyrum
Real-time PCR method for quantification of buckwheat, 2478
Fall
E. coli O157:H7 fecal shedding in feedlot cattle, 1154
Farms
Prevalence of *Salmonella* on farms, 2576
Fat
Fat content and *L. monocytogenes* infection, 660
Fatty acid
Pathogen inactivation on alfalfa seeds with an acid-based sanitizer, 582
Fatty acid profiles
Effect of monochloramine on lipids and residuals, 907
FDA/BAM MPN
Detection of *E. coli* in juice using Ecolite-HVJ test, 211
Feather
Vinegar and *Campylobacter,* 425
Fecal indicators
Bifidobacteria in animal feces and in meat, 871
Fecal pats
Monensin/tylosin and fecal shedding of *E. coli* O157:H7, 2075
Fecal processing
M. avium subsp. *paratuberculosis* grown with HPC and antibiotics, 878

Fecal shedding
E. coli O157:H7 fecal shedding in feedlot cattle, 1154
Feces
Inactivation of *E. coli* O157:H7 by sodium caprylate, 2248
Survival of *E. coli* O157:H7 in bovine feces over time, 2851
Survival of *E. coli* O157:H7 in feces and water, 6
Feed
Inactivation of *E. coli* O157:H7 by sodium caprylate, 2248
Feedlots
Prevalence of *E. coli* O157 in the beef supply chain, 2824
Feeds
Cloth-based hybridization array system for ruminants in feeds, 453
Feedstuff
Primers for detection of ruminant tissue, 2241
Real-time PCR quantitative detection of animal DNA, 891
Feline calicivirus (FCV)
Use of MNV-1 as a surrogate model for human noroviruses, 2761
Fenitrothion
Immunoassay for fenitrothion in fruits, 191
Fermentation
Pediococci from caper fermentation, 1178
Quality profile of Greek table olives, 1732
Salmonella and *Listeria* during salami production, 794
Fermented food
Bacteriocin produced by *L. plantarum* N014, 1937
Fermented sausages
L. monocytogenes nonthermal inactivation, 2648
Ferrioxamine
Ferrioxamine supplementation for *Salmonella* Enteritidis, 634
Filtration
FT-IR detection of *E. coli* and *Salmonella*, 1777
Finishing cattle
Monensin/tylosin and fecal shedding of *E. coli* O157:H7, 2075
Fish
A detailed study of thermal decomposition, 2720
C. botulinum neurotoxin in experimentally exposed fish, 1164
Listeria monocytogenes isolated from catfish, 815
PAHs in edible marine species, 2493
PAHs in smoked fish, 1134
PCBs and DDTs in fish and shellfish, 1144
rpoS and survival of *V. parahaemolyticus*, 1438
Fish farming
Listeria in fish farms, 1443
Fish meal
Human exposure to contaminants from animals fed fish meal, 2777
Fish oil
Human exposure to contaminants from animals fed fish meal, 2777
flaA
Diversity of *C. jejuni* in niche poultry at farm and processing plant, 299
Flies
Flies and street food contamination, 2007
Flow-through immunocapture
Rapid detection of *Salmonella* serovars on tomato surfaces, 2253
Fluorescence polarization
Rapid deoxynivalenol determination by FP immunoassay, 2712
Fluorescent staining
Rapid separation and counting of viable cells in food, 170
Fnr
Heat resistance of Crp/Fnr mutants, 2758
Focal plane array
FTIR analysis of *C. botulinum*, 2377
Focusing-free microscopic apparatus
Rapid separation and counting of viable cells in food, 170
Follow-on infant formula
Enterobacteriaceae in dehydrated powdered infant formula, 3013
Food
Detection of noroviruses in foods, 1949
Evaluation of an IMS–real-time PCR assay, 2896
Human exposure to contaminants from animals fed fish meal, 2777
Hygiene and preservation of blood cell concentrates, 2183
Production of *B. cereus* emetic toxin in different foods, 847
Quantitative analysis of *Listeria inlA* gene expression, 2754
Rapid detection of molds, 385
Food allergy
Real-time PCR method for quantification of buckwheat, 2478
Foodborne
Use of MNV-1 as a surrogate model for human noroviruses, 2761
Foodborne illness
Consumer refrigerator and freezer practices and attitudes, 1640
Food safety differences between outbreak and nonoutbreak restaurants, 2697
Food safety perceptions and behaviors of Kentucky consumers, 1412
Foodborne outbreak
Green onions and hepatitis A contamination, 1468
Foodborne pathogen
Antibacterial activity of cauliflower, 2274
Chicken baseline study, 2875
Cold stress tolerance of *Listeria monocytogenes*, 1473
E. sakazakii and stable flies, 671
Foodborne pathogens in rabbit meat, 1106
Foodborne pathogens on poultry and poultry giblets in Trinidad, 1096
Inactivation of *Y. enterocolitica* by ozone, 2357
Microbial studies of oriental-style rice cakes, 3037
PFGE typing of *Listeria*, 2524
Thermal inactivation of foodborne bacterial pathogens in RTE beef, 1080
Food contact surfaces
S. pyogenes survival on foods and food contact surfaces, 1159
Food-grade proteases
Residual antigenicity in dairy whey hydrolysates, 1707
Food hygiene
Listeria monocytogenes in butter, 1518
Food model
Survival of *C. jejuni* at −18°C, 2635
FoodNet
The use of irradiated meat: knowledge, attitudes, and practice, 2441
Food poisoning
Rapid detection of enterotoxigenic *C. perfringens*, 1347
Food safety
Cryptosporidium is infectious after cooking mussels, 948
Food safety differences between outbreak and nonoutbreak restaurants, 2697
Food safety perceptions and behaviors of Kentucky consumers, 1412
Health-related lipid components in bakery products, 1393
Heat tolerance of *Salmonella* in peanut butter, 2687
Listeria in fish farms, 1443
Listeria monocytogenes in butter, 1518
L. monocytogenes growth limits and kinetic behavior, 1312
L. monocytogenes nonthermal inactivation, 2648
Occurrence of pathogens in retail meat and poultry products, 2176
PAHs in food, 2024
PFGE typing of *Listeria*, 2524
Postprocess control of listeriae on turkey using heat and chemicals, 39
Prevalence of *E. coli* O157 in the beef supply chain, 2824
Salmonella and *Shigella* in orange juice, 2595
Salmonella in conventional and antimicrobial-free pig herds, 743
Salmonella Paratyphi B from Galicia, 1280
Salmonella recoverable from lairage pens, 1717
Steam treatment to control *Salmonella* Enteritidis on raw almonds, 591
The use of irradiated meat: knowledge, attitudes, and practice, 2441
Time and temperature effects on *T. gondii* cysts in meat, 1961
Food safety control
Rapid separation and counting of viable cells in food, 170
Food safety objective
Assessment of *L. monocytogenes* cross-contamination, 2384
Food workers
Food worker hand washing practices, 2417
Foodworkers in restaurant *Salmonella* outbreaks, 1870
Fourier transform infrared (FTIR) spectroscopy
FTIR analysis of *C. botulinum*, 2377

FT-IR detection of *E. coli* and *Salmonella*, 1777
Frankfurters
Consumer knowledge of *Listeria* and storage practices, 1630
Postcook lethality treatment, 47
Predictive modeling of thermal inactivation, 1552
Spoilage microflora and growth of *Listeria*, 679
Freezer practices
Consumer refrigerator and freezer practices and attitudes, 1640
Freezing
Freeze-stressed *Y. enterocolitica* on pork, 1983
Irradiation inactivation of *L. monocytogenes* in ground pork, 2955
Survival of *C. jejuni* at −18°C, 2635
Fresh beef
Microbiological status of fresh beef cuts, 1456
Fresh cut
Postinoculation wash time and *Salmonella* on cantaloupe, 1835
Fresh herbs
Survival of *E. coli* O157:H7 and *Salmonella* on herbs, 1997
Freshness
Electrolyzed water ice for preserving fish freshness, 2199
Irradiation of fresh chicken meat, 1126
Fresh produce
Home washing methods of fresh produce, 330
PFGE typing of *Listeria*, 2524
Fresh vegetables
Microbial contamination of fresh broccoli in a supply chain, 1118
Fresh water
L. monocytogenes in the fish-processing environment, 2113
FRI 100
SED production by FRI 100, 1448
Frozen vegetables
Minimally processed frozen vegetables, 2581
Fruit juices
Essential oils against *Salmonella*, *E. coli*, and *Listeria*, 1579
Fruits
Pulsed UV surface disinfection of fresh fruits, 376
Frying
PAHs in frying oils and snacks, 199
Fumaric acid
Disinfection of *E. coli* O157:H7, *Salmonella*, and *S. aureus* on lettuce, 323
Fumonisin
Aflatoxins, ochratoxin A, and fumonisins in retail foods in Japan, 1365
Antifungal and antimycotoxic activity of citrus, 2224
Fumonisins in maize from Nigeria, 2019
Functional expression
Histidine decarboxylase gene in *P. phosphoreum*, 1768
Functional properties
Pediococci from caper fermentation, 1178
Fungal disinfection
Pulsed UV surface disinfection of fresh fruits, 376
Fungi
AITC controls cheese spoilage fungi, 2430
Fungicide treatments
Trifloxystrobin for control of *Penicillium* on citrus, 1646

Gamma irradiation
Edible coating, MAP, and gamma irradiation applied to peeled mini-carrots, 80
Gamma radiation
Gamma radiation sensitivity of *E. sakazakii*, 1434
Irradiation of vending machine hot dogs, 2436
Nalidixic acid resistance influences *Salmonella* radiation sensitivity, 1587
Radiation of *Salmonella* in ground pork, 1430
Radiosensitivity of *L. monocytogenes* in presence of oregano oil, 2961
Gastroenteritis
Burden and cost of gastroenteritis, 651
Burrito outbreaks, 1690
Gastrointestinal
Virulence of *Listeria* cocktail in mice, 2664
Generally recognized as safe additives
Irradiation of vending machine hot dogs, 2436
General population
PAHs in edible marine species, 2493
Generation times
B. anthracis growth characteristics, 1720
Genetic characterization
Antimicrobial-resistant *E. coli* in beef, 1508
Genetic diversity
Genetic diversity of *Arcobacter* and *Campylobacter*, 1028
Genetic mechanism
Genetic mechanisms of tetracycline resistance in *Campylobacter*, 482
Genomic sequence
Identification of *S. enterica* serovar Typhimurium, 1653
Genotype
Campylobacter genotypes on chicken carcasses, 2902
HAV in bivalve molluscs, 449
Glial fibrillary acidic protein (GFAP)
CNS tissue detection in meat, 2289
Detection of CNS tissue using F-ELISA, 1966
Hot boning of intact carcasses to avoid CNS self-contamination, 405
Methods for detection of CNS tissue in meat products, 644
Glove use
Food worker hand washing practices, 2417
Glutathione
Nisin inactivation in meat, 951
Gold amalgamation
A detailed study of thermal decomposition, 2720
Green beans puree
Pathogen growth in green beans puree, 1865
Green fluorescent protein
Reduced growth in transformed *E. coli* K-12, 276
Green olives
Quality profile of Greek table olives, 1732
Green onions
Green onions and hepatitis A contamination, 1468
Ground beef
E. coli O157:H7 doubling time, 1007
FSIS *Salmonella* testing: analysis by establishment, 2600
FSIS *Salmonella* testing: analysis by set, 2607
Incidence of foodborne pathogens in retail foods, 441
Validation of ground beef production parameters, 1978
Ground chicken breast meat
Growth of *Salmonella* from a low initial density, 2048
Ground pork
Irradiation inactivation of *L. monocytogenes* in ground pork, 2955
Radiation of *Salmonella* in ground pork, 1430
Ground poultry
FSIS *Salmonella* testing: analysis by establishment, 2600
FSIS *Salmonella* testing: analysis by set, 2607
Growth
Growth of *Salmonella* from a low initial density, 2048
Growth of *Salmonella* in wet almond hulls and shells, 712
Lactic acid bacteria that inhibit fungi growth, 2544
L. monocytogenes strain variation, 2640
Penetration and growth of *E. coli* O157:H7 within apples, 267
Growth inhibition
C. perfringens control during continuous chilling, 1546
Growth limits
L. monocytogenes growth limits and kinetic behavior, 1312
Growth modeling
L. monocytogenes in ready-to-eat coconut, 820
Growth prediction
Predicting pathogen growth during slow partial cooking of bacon, 602
Growth promoters
Growth promoters and pathogens in cattle, 1256
Growth rate
Lag phase and growth of *Listeria*, 532

Hair
A detailed study of thermal decomposition, 2720
Hand hygiene
Food worker hand washing practices, 2417
Handicrafted
Patulin in organic and conventional apple juice, 1371
Hand washing
Food worker hand washing practices, 2417
Hazard analysis critical control point (HAACP)
Detection of *E. coli* in juice using Ecolite-HVJ test, 211
FSIS *Salmonella* testing: analysis by establishment, 2600
FSIS *Salmonella* testing: analysis by set, 2607
Hazard analysis critical control point (HACCP) validation
Validation of ground beef production parameters, 1978
Heat
High pressure and heat treatment to inhibit *A. acidoterrestris,* 1056
Inactivation of *Salmonella* in whole egg by irradiation and heat, 2066
Sensitivities of foodborne pathogens to pressure changes, 130
Heat inactivation
Effect of heat treatments on enteric viruses in mussels, 2217
Heat tolerance of *Salmonella* in peanut butter, 2687
Heat injury
Solid agar overlay method for heat-injured bacteria, 428
Heat resistance
L. monocytogenes strain variation, 2640
Thermal resistance of pathogens in juice concentrate, 564
Heat stress
Heat resistance of Crp/Fnr mutants, 2758
Heavy metals
Heavy metals in molluscs, 2237
Hemoglobin
Hygiene and preservation of blood cell concentrates, 2183
Hemolysin
Virulence factors of *Aeromonas* in Abu Dhabi, 1713
Hepatitis
Green onions and hepatitis A contamination, 1468
Hepatitis A virus
Effect of heat treatments on enteric viruses in mussels, 2217
Green onions and hepatitis A contamination, 1468
HAV in bivalve molluscs, 449
Inactivation of viruses, 957
Pressure inactivation of hepatitis A virus, 2454
Heterocyclic amines
Lack of heterocyclic amine formation while frying French fries, 2230
Hexadecylpyridinium chloride
M. avium subsp. *paratuberculosis* grown with HPC and antibiotics, 878
High-copy plasmid
Reduced growth in transformed *E. coli* K-12, 276
High exposure
Sensitivity analysis with classification and regression trees, 609
High hydrostatic pressure
E. coli in model cheese treated with high hydrostatic pressure, 2856
Treatments to maintain the quality of mung bean sprouts, 2395
High-intensity pulsed electric fields
Nisin enhance antimicrobial effect of HIPEF, 345
High-performance (pressure) liquid chromatography (HPLC)
Lack of heterocyclic amine formation while frying French fries, 2230
PAHs in frying oils and snacks, 199
Screening to detect lactic acid bacteria amine production, 391
High pressure
Barotolerance of *L. monocytogenes* in cheese, 1328
High pressure and heat treatment to inhibit *A. acidoterrestris,* 1056
High-pressure treatment of cured ham, 2539
Pressure inactivation of hepatitis A virus, 2454
Residual antigenicity in dairy whey hydrolysates, 1707
Sensitivities of foodborne pathogens to pressure changes, 130
High-pressure processing
Effect of high pressure on *Vibrio* in oysters, 596
High pressure and *E. sakazakii,* 935
Inactivation of viruses, 957
Hispanic-style cheese
L. monocytogenes in Hispanic-style soft cheese, 2151
Histamine
PCR detection of bacteria producing biogenic amines, 2509
Histidine decarboxylase gene
Histidine decarboxylase gene in *P. phosphoreum,* 1768
Hog carcass
Antibiotic-resistant *Campylobacter,* 22
Holding shed
Preslaughter events and *Salmonella* in turkeys, 1785
Hot boning
Hot boning of intact carcasses to avoid CNS self-contamination, 405
Hot water
Hot water and lactic acid treatments of beef carcasses, 1808
Postprocess control of listeriae on turkey using heat and chemicals, 39
Surface pasteurization and irradiation of fresh-cut cantaloupes, 912
Hot water dip
Trifloxystrobin for control of *Penicillium* on citrus, 1646
Hot water treatment
Preservation of lettuce quality by ozonated water, 154
Human
Molecular epidemiology of human listeriosis, 1680
Human stool
Resistance of *Campylobacter* sp. isolated from meat and stools, 2915
Hummus
Inhibition of *L. innocua* in hummus, 1322
Hybridization
Cloth-based hybridization array system for ruminants in feeds, 453
Internal amplification control for PCR product detection, 2280
Hybridization probes
Evaluation of an IMS–real-time PCR assay, 2896
Hydrogen peroxide
Postinoculation wash time and *Salmonella* on cantaloupe, 1835
Hydrolysis
Residual antigenicity in dairy whey hydrolysates, 1707
Hydrophobicity
Plant extracts as anti–*E. coli* agents, 2336
Hygiene
Bacteria in disinfecting footbaths, 2193
Hygienic status of plastic doors, 2738

Iberian ham
High-pressure treatment of cured ham, 2539
Ice
Electrolyzed water ice for preserving fish freshness, 2199
Methods for recovering *V. cholerae* from ice, 217
Ice cream
Real-time PCR *Salmonella* Enteritidis enumeration, 639
Identification
Identification of *S. enterica* serovar Typhimurium, 1653
Imazalil
Trifloxystrobin for control of *Penicillium* on citrus, 1646
Immobilization
New active packaging system, 866
Immunoassay
Immunoassay for fenitrothion in fruits, 191
Immunodetection of stressed *L. monocytogenes* from enrichment broth, 1879
Rapid deoxynivalenol determination by FP immunoassay, 2712
Immunocompetent
Virulence of *L. monocytogenes* in mice, 842
Immunocompromised
Virulence of *L. monocytogenes* in mice, 842
Immunofluorescence microscopy (IFAT)
Cryptosporidium in mollusc harvesting areas, 185
Immunohistochemical
Removal of nervous system tissue during meat cutting, 1388
Immunohistochemistry
Methods for detection of CNS tissue in meat products, 644
Immunomagnetic separation (IMS)
Detection of *E. coli* O157 by IMS and PCR, 2865

Detection of viable *E. coli* O157 using the TaqMan PCR system, 2320
Evaluation of an IMS–real-time PCR assay, 2896
Improvement of immunomagnetic separation for *E. coli* O157:H7, 2870
Immunomodulation
Probiotic inactivation method affects immune modulation, 2285
Import
Beef import risk assessment, 1814
Imported foods
Antibiotic-resistant *Salmonella* in imported foods, 500
Inactivation
Effect of high pressure on *Vibrio* in oysters, 596
Inactivation of protozoan parasites, 2786
Inactivation of viruses, 957
Pathogen inactivation on alfalfa seeds with an acid-based sanitizer, 582
Predictive modeling of thermal inactivation, 1552
Pressure inactivation of hepatitis A virus, 2454
Sensitivities of foodborne pathogens to pressure changes, 130
Indicator bacteria
Chicken baseline study, 2875
Indicator organisms
E. coli O157:H7 and indicator organisms on subprimal beef cuts, 1514
Indigenous yeasts
Biological control agents of peach fungal pathogens, 2465
Infant formula
Enterobacteriaceae in dehydrated powdered infant formula, 3013
Gamma radiation sensitivity of *E. sakazakii*, 1434
High pressure and *E. sakazakii*, 935
Infection
Fat content and *L. monocytogenes* infection, 660
Survey of *Salmonella* vaccination and infection, 17
Injured cells
Methods for recovering *V. cholerae* from ice, 217
Inoculum method
Survival of *Salmonella* on almonds, 1851
Intact carcasses
Hot boning of intact carcasses to avoid CNS self-contamination, 405
Integrons
Antibiotic-resistant *Salmonella* in imported foods, 500
Interaction
Sensitivity analysis with classification and regression trees, 609
Interleukin
Probiotic inactivation method affects immune modulation, 2285
Internal control
Internal amplification control for PCR product detection, 2280
Internal standard
Real-time PCR method for quantification of buckwheat, 2478
Internal transcribed spacer (ITS)
Real-time PCR method for quantification of buckwheat, 2478
Intestinal bacteria
Intestinal bacteria and *T. chebula* fruits, 2205
Intracellular pH
Action of essential oils on *E. coli* O157:H7 and *L. monocytogenes*, 1046
Intraspecific diversity
Diversity of food spoilage LAB analyzed by RAPD-PCR, 2403
Invasion
Pathogenic property of *Campylobacter* meat isolates, 768
Ionizing radiation
Hygienization of minimally processed vegetables, 444
Irradiation of fresh chicken meat, 1126
Irradiation of vending machine hot dogs, 2436
Nalidixic acid resistance influences *Salmonella* radiation sensitivity, 1587
Surface pasteurization and irradiation of fresh-cut cantaloupes, 912
Ireland
Prevalence of *Arcobacter* in foodstuffs, 1986
Iron
Magnesium resistance and iron requirement of *V. parahaemolyticus*, 1040
Iron supplementation
Ferrioxamine supplementation for *Salmonella* Enteritidis, 634
Irradiation
Electron beam irradiation of tomatoes, 575
Inactivation of *Salmonella* in whole egg by irradiation and heat, 2066
Irradiation inactivation of *L. monocytogenes* in ground pork, 2955
Irradiation of *L. monocytogenes* on romaine lettuce, 570
Smoked fish irradiation, 1561
The use of irradiated meat: knowledge, attitudes, and practice, 2441
Irrigation
Microbiological water quality for UK salad irrigation, 2029
Isolation
Detection of *E. sakazakii*, 315
Freeze-stressed *Y. enterocolitica* on pork, 1983
Isolation of *B. anthracis*, 2002
Isolation of thermophilic *Campylobacter* in mature cattle, 1024
Isothiocyanates
Antibacterial activity of cauliflower, 2274

Japan
Aflatoxins, ochratoxin A, and fumonisins in retail foods in Japan, 1365
Juice
Detection of *E. coli* in juice using Ecolite-HVJ test, 211
Parameters for establishing alternative methods of pasteurization, 1190

KAP survey
The use of irradiated meat: knowledge, attitudes, and practice, 2441
7-Keto derivatives
Health-related lipid components in bakery products, 1393
Kimbab
Modeling contamination of *S. aureus* in kimbab, 1340
Kinetic models
B. amyloliquefaciens spore inactivation kinetics, 853
Kinetics
Kinetics of tropomyosin denaturation, 2447
Kitchen surfaces
Adhesion of *Salmonella* to kitchen surfaces, 2352
Kluyveromyces marxianus
RT-PCR detection of viable yeasts in yoghurt, 2210
Knives
L. monocytogenes transfer during knife slicing of deli meats, 2939

Lactic acid
Hot water and lactic acid treatments of beef carcasses, 1808
Lactic acid bacteria
Detection of ropy strains, 161
Diversity of food spoilage LAB analyzed by RAPD-PCR, 2403
Gut bacteria inhibitory to EHEC, 2843
Lactic acid bacteria that inhibit fungi growth, 2544
Quality profile of Greek table olives, 1732
Screening to detect lactic acid bacteria amine production, 391
Lactobacillus
Bacteriocin produced by *L. plantarum* N014, 1937
Effect of film permeability on meat spoilage, 943
Probiotic inactivation method affects immune modulation, 2285
Lactobacillus curvatus
Control of *L. monocytogenes* in cold-smoked salmon, 1066
Lactoperoxidase
Salmonella and *E. coli* O157:H7 inhibition by LPOS-WPI coatings, 784
Lag phase duration
Lag phase and growth of *Listeria*, 532
Lag times
B. anthracis growth characteristics, 1720
Lairage
Salmonella in lairages and on carcasses, 2342
Lamb
Airborne contamination during carcass dressing, 2828
Lamb meal
PCR assay of rendered materials in feedstuffs, 205
Lauric acid
Antimicrobial activity of KOH and lauric acid, 1611
Lettuce
Disinfectants in washing lettuce, 1565

Disinfection of *E. coli* O157:H7, *Salmonella*, and *S. aureus* on lettuce, 323
Preservation of lettuce quality by ozonated water, 154
Survival of *Salmonella* and *Shigella* after CPC treatment, 1286
Leuconostoc carnosum
L. carnosum in ham, 2268
Limonium sinuatum
Real-time PCR method for quantification of buckwheat, 2478
Lineage
L. monocytogenes subtype dose-response model, 335
Molecular epidemiology of human listeriosis, 1680
Lipopolysaccharide
Effect of commercial sanitizers on LPS production by *Salmonella*, 2889
Liposomes
Use of liposomes to enhance activities of *Thymus* spp. extracts, 2998
Listeria
Consumer knowledge of *Listeria* and storage practices, 1630
Essential oils against *Salmonella*, *E. coli*, and *Listeria*, 1579
Home washing methods of fresh produce, 330
ILSI NA *Listeria* strain collection, 2929
Listeria in fish farms, 1443
Microbial inhibitors combined with modified atmosphere packaging, 2671
Pathogen survival in chorizos: ecological factors, 1087
Radiation hygienization of sprouts, 1858
Salmonella and *Listeria* during salami production, 794
Spoilage microflora and growth of *Listeria*, 679
Listeria innocua
Edible coating, MAP, and gamma irradiation applied to peeled mini-carrots, 80
Inhibition of *L. innocua* in hummus, 1322
Ultrahigh-pressure homogenization inactivation of *Listeria*, 86
Listeria monocytogenes
Action of essential oils on *E. coli* O157:H7 and *L. monocytogenes*, 1046
Adding cranberry juice for pathogen reduction in apple cider, 293
Assessment of *L. monocytogenes* cross-contamination, 2384
Attachment of *L. monocytogenes* to welded stainless steel, 1527
Barotolerance of *L. monocytogenes* in cheese, 1328
Chlorine resistance of *L. monocytogenes*, 1292
Cold stress tolerance of *Listeria monocytogenes*, 1473
Control of *L. monocytogenes* in cold-smoked salmon, 1066
Control of *L. monocytogenes* in commercial frankfurters, 53
Cooking process validation, 3025
Death of pathogens in salad dressings, 801
Disinfectants in washing lettuce, 1565
Effect of nitrocompounds on *L. monocytogenes*, 1061
Efficacy of electrolyzed water under organic challenge, 2143
Fat content and *L. monocytogenes* infection, 660
Heat resistance of Crp/Fnr mutants, 2758
High-pressure treatment of cured ham, 2539
Hygienization of minimally processed vegetables, 444
ILSI NA *Listeria* strain collection, 2929
Immunodetection of stressed *L. monocytogenes* from enrichment broth, 1879
Incidence of foodborne pathogens in retail foods, 441
Inhibition of *L. monocytogenes* in cold-smoked salmon, 2134
Inhibition of *L. monocytogenes* with acidified sodium chlorite, 432
Irradiation inactivation of *L. monocytogenes* in ground pork, 2955
Irradiation of *L. monocytogenes* on romaine lettuce, 570
Lag phase and growth of *Listeria*, 532
Listeria contamination patterns in salmon processing, 2123
Listeria in RTE meats, 938
Listeria monocytogenes in butter, 1518
Listeria monocytogenes in Italian salami, 1533
Listeria monocytogenes isolated from catfish, 815
Listeria transfer during slicing of delicatessen meats, 619
L. monocytogenes contamination of deli meats, 71
L. monocytogenes growth limits and kinetic behavior, 1312
L. monocytogenes in a seafood-processing environment, 489
L. monocytogenes in a smoked fish processing plant, 835
L. monocytogenes in Hispanic-style soft cheese, 2151
L. monocytogenes in ready-to-eat coconut, 820
L. monocytogenes in retail chicken meat in Estonia, 436
L. monocytogenes in shrimp processing, 1304
L. monocytogenes in small-scale cheese factories, 1297
L. monocytogenes in the fish-processing environment, 2113
L. monocytogenes nonthermal inactivation, 2648
L. monocytogenes strain variation, 2640
L. monocytogenes subtype dose-response model, 335
L. monocytogenes transfer during knife slicing of deli meats, 2939
Media effects on biofilm formation by *L. monocytogenes*, 826
Microbial inactivation by ultrasound, 556
Molecular characterization of *L. monocytogenes*, 93
Molecular epidemiology of human listeriosis, 1680
Mycotoxins and inflammatory responses to *Listeria* and *Salmonella*, 1334
Nisin inactivation in meat, 951
Pathogen growth in green beans puree, 1865
Pathogen inactivation on alfalfa seeds with an acid-based sanitizer, 582
Pathogen survival on vacuum-packaged jerky products, 2263
Postcook lethality treatment, 47
Postprocess control of listeriae on turkey using heat and chemicals, 39
Predictive model for drying beef jerkey, 62
Predictive modeling of thermal inactivation, 1552
Quantitative analysis of *Listeria inlA* gene expression, 2754
Radiosensitivity of *L. monocytogenes* in presence of oregano oil, 2961
Radiosensitization of *L. monocytogenes* in peeled minicarrots, 221
Smoked fish irradiation, 1561
Solid agar overlay method for heat-injured bacteria, 428
Surface pasteurization of meat products, 459
Thermal inactivation of foodborne bacterial pathogens in RTE beef, 1080
Thermal resistance of pathogens in juice concentrate, 564
uvrA in stressed *L. monocytogenes*, 3031
Virulence of *Listeria* cocktail in mice, 2664
Virulence of *L. monocytogenes* in mice, 842
Virulence of *L. monocytogenes* isolates, 2157
Listeria spp.
Listeria contamination patterns in salmon processing, 2123
Minimally processed frozen vegetables, 2581
Liver
Ostrich liver shelf life, 1920
Low-molecular-weight chitosan
Effect of chitosan on *B. cereus*, 2168
Low-water-activity foods
Heat tolerance of *Salmonella* in peanut butter, 2687
Lymph nodes
Salmonella in swine lymph nodes, 925
Lysozyme
Advances in microbial inactivation testing, 861
Eggshell membranes affect heat resistance in bacteria, 729
New active packaging system, 866

Magainin
Inhibition of *B. anthracis*, 2529
Magnesium
Magnesium resistance and iron requirement of *V. parahaemolyticus*, 1040
Magnetic resonance
Detecting bacterial contamination with magnetic resonance, 1668
Maize
Fumonisins in maize from Nigeria, 2019
Malolactic fermentation
Biogenic amines throughout industrial wine manufacture, 397
Malted barley
Pesticide decay during brewing, 1699
Mangifera indica L.
Antimicrobial activity of vanillin in mangoes, 1724
Mango
Antimicrobial activity of vanillin in mangoes, 1724

Mango nectar
UV light processing of mango nectar, 362
Manouri
Growth of *A. hydrophila* in whey cheeses, 308
Manure
E. sakazakii and stable flies, 671
Maple sap
Biocide sensitivity of *Pseudomonas* from maple sap, 2411
Marine contamination
Salmonella Paratyphi B from Galicia, 1280
Marine food
Heavy metals in molluscs, 2237
Marketed milk
Risk of exposure to antimicrobial residues in milk, 2487
Market hogs
FSIS *Salmonella* testing: analysis by establishment, 2600
FSIS *Salmonella* testing: analysis by set, 2607
Matrix interference
Immunoassay for fenitrothion in fruits, 191
MBEC
Biocide sensitivity of *Pseudomonas* from maple sap, 2411
Meat
Beef import risk assessment, 1814
Bifidobacteria in animal feces and in meat, 871
Cattle SNP markers for traceability, 1971
Effect of film permeability on meat spoilage, 943
Hot boning of intact carcasses to avoid CNS self-contamination, 405
Listeria in RTE meats, 938
Methods for recovery of *Campylobacter* from meat, 2100
Microbiological testing of poultry carcasses, 145
Nisin inactivation in meat, 951
Postprocess control of listeriae on turkey using heat and chemicals, 39
Prevalence of *Arcobacter* in foodstuffs, 1986
S. pyogenes survival on foods and food contact surfaces, 1159
Meat and bone meal (MBM)
Real-time PCR quantitative detection of animal DNA, 891
Meat contamination
CNS tissue detection in meat, 2289
Meat cooling processes
Critical hygiene indices for meat cooling processes, 2084
Meat inspection
Parasitic foodborne diseases, 686
Meat model
Lag phase and growth of *Listeria*, 532
Meat products
L. monocytogenes growth limits and kinetic behavior, 1312
Meat product spoilage
Diversity of food spoilage LAB analyzed by RAPD-PCR, 2403
Mechanism
Eggshell membranes affect heat resistance in bacteria, 729
Medicinal plants
Plant extracts as anti–*E. coli* agents, 2336
Mercury
A detailed study of thermal decomposition, 2720
Human exposure to contaminants from animals fed fish meal, 2777
Method
Improvement of immunomagnetic separation for *E. coli* O157:H7, 2870
Metronidazole resistance
Metronidazole resistance, 932
Mice
Virulence of *Listeria* cocktail in mice, 2664
Micelle
Inhibition of *L. monocytogenes* and *E. coli* O157:H7 colony biofilms, 2947
Microalgae
D. salina PL extracts as antimicrobials, 2471
Microbial
Surface pasteurization and irradiation of fresh-cut cantaloupes, 912
Microbial contamination
ATP bioluminescence for assessing refrigerator contamination, 2534
Microbiological quality of Australian beef, 1113
Microbial evolution
Microbial changes of seasoned olives, 1354
Microbial flora
Bacteria in disinfecting footbaths, 2193
Microbial food safety process risk models
Sensitivity analysis with classification and regression trees, 609
Microbial growth
Preservation of lettuce quality by ozonated water, 154
Validation of ground beef production parameters, 1978
Microbial load
Microbiological status of fresh beef cuts, 1456
Microbial quality
Treatments to maintain the quality of mung bean sprouts, 2395
Microbiological contamination
Microbial contamination of fresh broccoli in a supply chain, 1118
Microbiological criteria
Water dispenser hygiene, 3043
Microbiological parameters
Comparison of ostrich, deer, and pork fermented sausages, 1183
Microbiological stability
Hygiene and preservation of blood cell concentrates, 2183
Microbiological testing
Campylobacter in poultry slaughterhouses, 421
Microbiological testing of poultry carcasses, 145
Microbiology
E. coli O157:H7 and indicator organisms on subprimal beef cuts, 1514
Microgel assay
Gut bacteria inhibitory to EHEC, 2843
Microorganisms
Antimicrobial activity of KOH and lauric acid, 1611
Parameters for establishing alternative methods of pasteurization, 1190
Microwave
Microwave inactivation of *Cyclospora* and *Cryptosporidium*, 1957
Mild heat
Disinfection of *E. coli* O157:H7, *Salmonella*, and *S. aureus* on lettuce, 323
Milk
Aflatoxin M_1 concentrations in skim milk powder, 682
Microbial inactivation by ultrasound, 556
Parameters for establishing alternative methods of pasteurization, 1190
Prevalence of *Arcobacter* in foodstuffs, 1986
Sensitivities of foodborne pathogens to pressure changes, 130
Ultrahigh-pressure homogenization inactivation of *Listeria*, 86
Milk powder
Aflatoxin M_1 concentrations in skim milk powder, 682
Milk residues
Eprinomectin residues in milk and other dairy products, 2424
Minced meat
MPN determination of total bacterial flora and *E. coli* in meat, 2500
Mineral water
Water dispenser hygiene, 3043
Minimally processed coconut
L. monocytogenes in ready-to-eat coconut, 820
Minimally processed food
Hygienization of minimally processed vegetables, 444
Minimally processed frozen vegetables, 2581
Minnesota
Foodworkers in restaurant *Salmonella* outbreaks, 1870
Model cheese
E. coli in model cheese treated with high hydrostatic pressure, 2856
Modeling
Effect of film permeability on meat spoilage, 943
L. monocytogenes growth limits and kinetic behavior, 1312
L. monocytogenes nonthermal inactivation, 2648
Modeling contamination of *S. aureus* in kimbab, 1340
Predictive microbiology of *Alicyclobacillus*, 1904
Pressure inactivation of hepatitis A virus, 2454
Modified atmosphere
Effect of film permeability on meat spoilage, 943

Irradiation of vending machine hot dogs, 2436
Modified atmosphere packaging (MAP)
Edible coating, MAP, and gamma irradiation applied to peeled minicarrots, 80
Extended shelf life of soy bread, 693
Microbial inhibitors combined with modified atmosphere packaging, 2671
Ostrich liver shelf life, 1920
Quality of chicken using chlorine dioxide and MAP packaging, 1991
Radiosensitization of *L. monocytogenes* in peeled minicarrots, 221
Mold
Extended shelf life of soy bread, 693
Rapid detection of molds, 385
Molecular characterization
Campylobacter contamination during poultry slaughter, 27
PFGE typing of *Listeria*, 2524
Molecular mechanism
Cold stress tolerance of *Listeria monocytogenes*, 1473
Molecular methods
HAV in bivalve molluscs, 449
Molecular typing
L. monocytogenes in a smoked fish processing plant, 835
Molluscan shellfish
Pandemic *V. parahaemolyticus* in Thai shellfish, 2615
Molting
Yolk antibodies to *Salmonella* in eggs, 2883
Monensin
Monensin/tylosin and fecal shedding of *E. coli* O157:H7, 2075
Monochloramine
Effect of monochloramine on lipids and residuals, 907
Monoclonal antibody
Kinetics of tropomyosin denaturation, 2447
Monte Carlo
Risk assessment for almonds, 1594
Morganella morganii
Histamine formation by psychrotolerant bacteria, 897
Most probable number
MPN determination of total bacterial flora and *E. coli* in meat, 2500
Most-probable-number procedure
L. monocytogenes in a seafood-processing environment, 489
Motility
Growth and motility of *Salmonella* in egg, 1012
Spread of *P. putida* in water pipes, 2692
Mouse
Virulence of *L. monocytogenes* in mice, 842
Mouse model
Fat content and *L. monocytogenes* infection, 660
Mucus
Exopolysaccharides interfere with bacterial adhesion to mucus, 2011
Mullet
Smoked fish irradiation, 1561
Multidrug resistance
Multidrug-resistant *Salmonella* on ready-to-eat Paan, 288
Multidrug resistant
School potluck outbreak investigation, 666
Multilocus sequence typing (MLST)
Molecular characterization of *L. monocytogenes*, 93
Multiple antibiotic-resistant *Salmonella* Typhimurium DT104
Salmonella DT104 detection by phage, 739
Multiplexed assay
Multiplexed mycotoxin detection, 3047
Multiplex PCR
Genetic mechanisms of tetracycline resistance in *Campylobacter*, 482
Transmission of *E. coli* O157:H7 from preharvest to harvest, 1240
Mung bean
Microbiological quality of sprouts, 2515
Seed decontamination, 1571
Mung bean sprouts
Treatments to maintain the quality of mung bean sprouts, 2395
Murine norovirus (MNV-1)
Use of MNV-1 as a surrogate model for human noroviruses, 2761
Muropeptide
Radiosensitivity of *L. monocytogenes* in presence of oregano oil, 2961
Mushrooms
Incidence of foodborne pathogens in retail foods, 441
Mussels
Cryptosporidium in mollusc harvesting areas, 185
HAV in bivalve molluscs, 449
Heavy metals in molluscs, 2237
Mycobacterium avium subsp. *paratuberculosis*
Application of RT-PCR assay for MAP detection, 1662
M. avium subsp. *paratuberculosis* grown with HPC and antibiotics, 878
Mycotoxin
Measurement of T-2 and HT-2 in eggs, 2773
Multiplexed mycotoxin detection, 3047
Mycotoxins and inflammatory responses to *Listeria* and *Salmonella*, 1334
Patulin in organic and conventional apple juice, 1371
Mytilus galloprovincialis
Cryptosporidium is infectious after cooking mussels, 948
Myzithra
Growth of *A. hydrophila* in whey cheeses, 308

NaCl
Thermal injury and recovery of *Salmonella* Enteritidis, 2058
Natamycin
M. avium subsp. *paratuberculosis* grown with HPC and antibiotics, 878
Natural antimicrobial
Antimicrobial activity of vanillin in mangoes, 1724
Natural antimicrobial compound
AITC controls cheese spoilage fungi, 2430
Naturally black olives
Quality profile of Greek table olives, 1732
Nervous system tissue
Removal of nervous system tissue during meat cutting, 1388
Neurotoxin
C. botulinum neurotoxin in experimentally exposed fish, 1164
New Zealand
B. cereus in potato products, 1173
Nham
Bacteriocin produced by *L. plantarum* N014, 1937
Niche poultry
Diversity of *C. jejuni* in niche poultry at farm and processing plant, 299
Nigeria
Fumonisins in maize from Nigeria, 2019
Nisin
Inhibition of *B. anthracis*, 2529
Inhibition of *L. innocua* in hummus, 1322
Nisin enhance antimicrobial effect of HIPEF, 345
Nisin inactivation in meat, 951
Nitroethane
Effect of nitrocompounds on *L. monocytogenes*, 1061
2-Nitroethanol
Effect of nitrocompounds on *L. monocytogenes*, 1061
2-Nitro-1-propanol
Effect of nitrocompounds on *L. monocytogenes*, 1061
Nonchemical
Pulsed UV surface disinfection of fresh fruits, 376
Nonculture method
Rapid separation and counting of viable cells in food, 170
Nonionic
Inhibition of *L. monocytogenes* and *E. coli* O157:H7 colony biofilms, 2947
Nonionic surfactants
Susceptibility of *P. expansum* to sanitizers, 1944
Nonpasteurized juices
Salmonella and *Shigella* in orange juice, 2595
Nonstarter lactobacilli
Characterization of nonstarter lactic acid bacteria, 2983

Nonthermal inactivation
L. monocytogenes nonthermal inactivation, 2648
Norovirus
Detection of noroviruses in foods, 1949
Effect of heat treatments on enteric viruses in mussels, 2217
Inactivation of viruses, 957
Use of MNV-1 as a surrogate model for human noroviruses, 2761

O157
Improvement of immunomagnetic separation for *E. coli* O157:H7, 2870
O157:H7 ID medium
Sensitive detection of *E. coli* O157:H7, 689
Occurrence
Occurrence of pathogens in retail meat and poultry products, 2176
Ochratoxin A
Aflatoxins, ochratoxin A, and fumonisins in retail foods in Japan, 1365
Multiplexed mycotoxin detection, 3047
Ochratoxin A stability in extruded barley meal, 1139
Sampling for ochratoxin A in vineyard, 884
Offals
Foodborne pathogens on poultry and poultry giblets in Trinidad, 1096
Oral swab
Monensin/tylosin and fecal shedding of *E. coli* O157:H7, 2075
Orange juice
Nalidixic acid resistance influences *Salmonella* radiation sensitivity, 1587
Predictive microbiology of *Alicyclobacillus*, 1904
Salmonella and *Shigella* in orange juice, 2595
UHPH inactivation of *E. coli* in orange juice, 984
Ultrahigh-pressure homogenization inactivation of *Listeria*, 86
Oregano oil
C. perfringens control during continuous chilling, 1546
Radiosensitivity of *L. monocytogenes* in presence of oregano oil, 2961
Organic
Patulin in organic and conventional apple juice, 1371
Organic acids
Campylobacter growth with organic acids, 34
Campylobacter reduction on chicken, 762
Microbial changes of seasoned olives, 1354
Reduction of *E. coli* O157 and *Salmonella* Typhimurium in beef, 1802
Organic farms
E. coli O157 in Minnesota dairy farms, 252
Organic foods
Preharvest survey of fresh produce, 1928
Organic matter
Efficacy of electrolyzed water under organic challenge, 2143
Organochlorine pesticides
PCBs and DDTs in fish and shellfish, 1144
Organophosphorus insecticides
Pesticide decay during brewing, 1699
Origanum vulgare L.
Antimicrobial activity of oregano SFE extracts, 369
Ostrich
Comparison of ostrich, deer, and pork fermented sausages, 1183
Ostrich liver shelf life, 1920
Outbreak
Detection of noroviruses in foods, 1949
Foodworkers in restaurant *Salmonella* outbreaks, 1870
Real-time PCR *Salmonella* Enteritidis enumeration, 639
Ovotransferrin
Eggshell membranes affect heat resistance in bacteria, 729
Oxalic acid
Effect of oxalic acid on chicken spoilage, 1913
Oyster
Bactericidal effects of wine on *V. parahaemolyticus*, 1823
Effect of high pressure on *Vibrio* in oysters, 596
Effects of chitosan on bacteria in oysters, 1600
Effects of electrolyzed oxidizing water on *Vibrio* in oysters, 1829
HAV in bivalve molluscs, 449

Ozonated water
Inactivation of *Y. enterocolitica* by ozone, 2357
Preservation of lettuce quality by ozonated water, 154
Ozone
Inactivation of protozoan parasites, 2786
Microbial changes of seasoned olives, 1354

Paan
Multidrug-resistant *Salmonella* on ready-to-eat Paan, 288
Pacific saury
Electrolyzed water ice for preserving fish freshness, 2199
Pandemic clone
Pandemic *V. parahaemolyticus* in Thai shellfish, 2615
Parasite
Inactivation of protozoan parasites, 2786
Paratyphi B
Salmonella Paratyphi B from Galicia, 1280
Pasta
Rapid deoxynivalenol determination by FP immunoassay, 2712
Pasteurization
Parameters for establishing alternative methods of pasteurization, 1190
Pulsed electric fields versus thermal treatment, 2016
Pathogen
Effect of acid resistance on bifodobacterial adhesion, 1675
Exopolysaccharides interfere with bacterial adhesion to mucus, 2011
Growth promoters and pathogens in cattle, 1256
Occurrence of pathogens in retail meat and poultry products, 2176
Pathogen growth in green beans puree, 1865
Pathogen survival in chorizos: ecological factors, 1087
Sensitivities of foodborne pathogens to pressure changes, 130
Pathogenic *E. coli*
Rapid detection of ETEC, 412
Pathogenic genes
Pathogenic property of *Campylobacter* meat isolates, 768
Pathogenicity
Virulence of *L. monocytogenes* in mice, 842
Pathogen prevalence
Preharvest survey of fresh produce, 1928
Pathogen reduction
Adding cranberry juice for pathogen reduction in apple cider, 293
Electron beam irradiation of tomatoes, 575
FSIS *Salmonella* testing: analysis by establishment, 2600
FSIS *Salmonella* testing: analysis by set, 2607
Pathogen reduction (PR) HACCP
FSIS *Salmonella* testing: analysis by establishment, 2600
FSIS *Salmonella* testing: analysis by set, 2607
Patulin
Patulin in organic and conventional apple juice, 1371
PCR
Cloth-based hybridization array system for ruminants in feeds, 453
Cryptosporidium in mollusc harvesting areas, 185
Detection of *E. coli* O157 by IMS and PCR, 2865
Identification of *S. enterica* serovar Typhimurium, 1653
Internal amplification control for PCR product detection, 2280
Methods for recovery of *Campylobacter* from meat, 2100
PCR detection of bacteria producing biogenic amines, 2509
PCR detection of *Salmonella* in food, 282
Primers for detection of ruminant tissue, 2241
Safety of fresh fruits, 1422
Screening to detect lactic acid bacteria amine production, 391
PCR primers
PCR assay of rendered materials in feedstuffs, 205
PCR–restriction fragment length polymorphism (PCR-RFLP)
Diversity of *C. jejuni* in niche poultry at farm and processing plant, 299
Peach postharvest diseases
Biological control agents of peach fungal pathogens, 2465
Peanut butter
Heat tolerance of *Salmonella* in peanut butter, 2687

Pears
Commercial application of a *C. sake* formulation, 2703
Pectin methylesterase
Pulsed electric fields versus thermal treatment, 2016
Pediococci
Pediococci from caper fermentation, 1178
Peeled minicarrots
Edible coating, MAP, and gamma irradiation applied to peeled minicarrots, 80
Radiosensitization of *L. monocytogenes* in peeled minicarrots, 221
Pelagic fish
Mercury in pelagic fishes, 1402
Penetration
Destruction of *E. coli* O157:H7 within apples, 548
Penetration and growth of *E. coli* O157:H7 within apples, 267
Refrigeration effect on *Salmonella* Enteritidis in egg yolks, 1426
Penicillium expansum
Susceptibility of *P. expansum* to sanitizers, 1944
Pepper
Incidence of *Salmonella* in imported spices, 2519
Peroxyacetic acid
Bacillus spores and sanitizers, 1892
pH
Detecting bacterial contamination with magnetic resonance, 1668
Lactic acid bacteria that inhibit fungi growth, 2544
Thermal injury and recovery of *Salmonella* Enteritidis, 2058
Phage replication
Salmonella DT104 detection by phage, 739
Pheasants
Campylobacter in reared game birds, 3021
Phenolic compounds
Antimicrobial effects of film for preservation of meat, 2364
Photobacterium phosphoreum
Histamine formation by psychrotolerant bacteria, 897
Histidine decarboxylase gene in *P. phosphoreum*, 1768
Physalospora vaccinii
Suppression of *P. vaccinii* in laboratory assays, 2460
Phytoalexins
Antifungal and antimycotoxic activity of citrus, 2224
Pie
B. cereus in potato products, 1173
Pig
E. coli O157 and STEC in finished pigs at slaughter, 260
Hygiene and preservation of blood cell concentrates, 2183
Parasitic foodborne diseases, 686
Pig carcass
Control limits for *E. coli* from carcasses, 2837
Pig carcass contamination
Carcass contamination in the pig slaughter process, 2568
Pigeons
Campylobacter in reared game birds, 3021
Plaque-forming assay
Virulence of *L. monocytogenes* isolates, 2157
Plasmid
Characterization of *Y. enterocolitica* isolated from swine, 2107
Plasmid content
Pediococci from caper fermentation, 1178
Plastic doors
Hygienic status of plastic doors, 2738
Plating medium
Detection of *E. sakazakii*, 315
Isolation of *B. anthracis*, 2002
Pollutants
Human exposure to contaminants from animals fed fish meal, 2777
Polychlorinated biphenyls
PCBs and DDTs in fish and shellfish, 1144
Polycyclic aromatic hydrocarbon
PAHs in edible marine species, 2493
PAHs in food, 2024
PAHs in frying oils and snacks, 199
PAHs in smoked fish, 1134
Polycyclic aromatic structure
Lack of heterocyclic amine formation while frying French fries, 2230
Polyester cloth
Cloth-based hybridization array system for ruminants in feeds, 453
Polyphasic taxonomy
L. carnosum in ham, 2268
Polyphenoloxidase activity
UV light processing of mango nectar, 362
Population modeling
Heat resistance of Crp/Fnr mutants, 2758
Porcine meat and bone meal
PCR assay of rendered materials in feedstuffs, 205
Pork
Bifidobacteria in animal feces and in meat, 871
Comparison of ostrich, deer, and pork fermented sausages, 1183
Freeze-stressed *Y. enterocolitica* on pork, 1983
Salmonella in swine lymph nodes, 925
Pork carcass
Antibiotic susceptibility of *Salmonella* isolates, 674
Postharvest
Commercial application of a *C. sake* formulation, 2703
Postpackage pasteurization
Surface pasteurization of meat products, 459
Postprocess pasteurization
Postprocess control of listeriae on turkey using heat and chemicals, 39
Potassium hydroxide
Antimicrobial activity of KOH and lauric acid, 1611
Potassium lactate
Inhibition of *L. monocytogenes* in cold-smoked salmon, 2134
Postprocess control of listeriae on turkey using heat and chemicals, 39
Potato
B. cereus in potato products, 1173
Potluck
School potluck outbreak investigation, 666
Poultry
Antimicrobial resistance of *S.* Infantis in meat and broiler chickens, 214
Campylobacter contamination during poultry slaughter, 27
Campylobacter in poultry slaughterhouses, 421
Campylobacter reduction on chicken, 762
Characterization of salmonellae, 1017
Effect of oxalic acid on chicken spoilage, 1913
Measurement of T-2 and HT-2 in eggs, 2773
Microbiological testing of poultry carcasses, 145
Occurrence of pathogens in retail meat and poultry products, 2176
Outbreaks of *Salmonella* Heidelberg infections, 1150
Postchill *Campylobacter* prevalence, 495
Poultry carcasses
Campylobacter counts on broilers, 1034
Poultry processing
Antimicrobial activity of KOH and lauric acid, 1611
Predictive microbiology
Assessment of *L. monocytogenes* cross-contamination, 2384
Reduced growth in transformed *E. coli* K-12, 276
Predictive model
Growth of *Salmonella* from a low initial density, 2048
Predictive model for drying beef jerkey, 62
Predictive modeling
Predictive modeling of thermal inactivation, 1552
Preharvest
Transmission of *E. coli* O157:H7 from preharvest to harvest, 1240
Preharvest food safety
Survival of *E. coli* O157:H7 in bovine feces over time, 2851
Preservatives
Microbial changes of seasoned olives, 1354
Pressure and temperature coefficients
B. amyloliquefaciens spore inactivation kinetics, 853
Pressure-assisted thermal processing
B. amyloliquefaciens spore inactivation kinetics, 853

Pressure oscillation
Pressure inactivation of hepatitis A virus, 2454
Pressurized liquid extraction
D. salina PL extracts as antimicrobials, 2471
Prevalence
E. coli O157 and STEC in finished pigs at slaughter, 260
L. monocytogenes in the fish-processing environment, 2113
Postchill *Campylobacter* prevalence, 495
Prevalence of *B. cereus* in The Netherlands, 2587
Quantification of *Campylobacter* in chicken legs, 757
Resistance of *Campylobacter* sp. isolated from meat and stools, 2915
Salmonella on a turkey-processing line, 1794
Prion-protein (PRNP)
Real-time PCR quantitative detection of animal DNA, 891
Probabilistic modeling
Heat treatment survival of *B. cereus* spores, 118
Probes
Cloth-based hybridization array system for ruminants in feeds, 453
Probiotic
Effect of acid resistance on bifodobacterial adhesion, 1675
Exopolysaccharides interfere with bacterial adhesion to mucus, 2011
Gut bacteria inhibitory to EHEC, 2843
Inhibitory effects of *Enterococcus* on *Salmonella* Enteritidis, 2258
Processed meats
Salmonella and *Listeria* during salami production, 794
Process hygiene index
Critical hygiene indices for meat cooling processes, 2084
Processing
Automated ribotyping of *Salmonella* and *Campylobacter* from poultry, 2908
Fumonisins in maize from Nigeria, 2019
Listeria monocytogenes isolated from catfish, 815
Salmonella on a turkey-processing line, 1794
Processing plant
L. monocytogenes in a smoked fish processing plant, 835
Process validation
Cooking process validation, 3025
Salmonella and *Listeria* during salami production, 794
Process verification criteria
Control limits for *E. coli* from carcasses, 2837
Produce
Salmonella and *Shigella* in orange juice, 2595
Produce safety
Electron beam irradiation of tomatoes, 575
Production and distribution system
Microbial contamination of fresh broccoli in a supply chain, 1118
Proteolytic activity
Role of quorum sensing in food spoilage, 2729
Prunus persica
Acaricide and aldehydes, 1728
Pseudomonas
Biocide sensitivity of *Pseudomonas* from maple sap, 2411
Inhibition of *Salmonella* by plant-associated bacteria, 719
Lethality of sanitizers to *Bacillus* and *Pseudomonas*, 2621
Pseudomonas fluorescens
Role of quorum sensing in food spoilage, 2729
Pseudomonas putida
Spread of *P. putida* in water pipes, 2692
Psychrotrophic
ATP bioluminescence for assessing refrigerator contamination, 2534
Psychrotrophs
Minimally processed frozen vegetables, 2581
Pulsed electric fields
Pulsed electric fields versus thermal treatment, 2016
Pulsed-field gel electrophoresis (PFGE)
Antibiotic-resistant *Salmonella* in imported foods, 500
Campylobacter genotypes on chicken carcasses, 2902
E. coli O157 in Minnesota dairy farms, 252
FTIR analysis of *C. botulinum*, 2377
Genetic diversity of *Arcobacter* and *Campylobacter*, 1028
Listeria in fish farms, 1443
L. monocytogenes in a smoked fish processing plant, 835
L. monocytogenes in shrimp processing, 1304
Molecular typing and antibiotic resistance of *Salmonella* Newport, 749
Transmission of *E. coli* O157:H7 from preharvest to harvest, 1240
Salmonella on a turkey-processing line, 1794
Salmonella Paratyphi B from Galicia, 1280
Pulsed UV
Pulsed UV surface disinfection of fresh fruits, 376
Putrescine
PCR detection of bacteria producing biogenic amines, 2509

Quality
Irradiation of fresh chicken meat, 1126
Surface pasteurization and irradiation of fresh-cut cantaloupes, 912
Quantification
Real-time PCR to enumerate bacterial count, 2504
Quantitative analysis
Real-time PCR method for quantification of buckwheat, 2478
Quantitative distributions
Campylobacter counts on broilers, 1034
Quantitative risk assessment
Assessment of *L. monocytogenes* cross-contamination, 2384
Queso fresco cheese
L. monocytogenes in Hispanic-style soft cheese, 2151
Quinolone resistance
Subtyping and quinolone resistance of *Campylobacter*, 775
Quorum sensing
Role of quorum sensing in food spoilage, 2729

Rabbit meat
Foodborne pathogens in rabbit meat, 1106
Radiation
Radiation hygienization of sprouts, 1858
Radiation pasteurization
Nalidixic acid resistance influences *Salmonella* radiation sensitivity, 1587
Radiolabeled tracers
Destruction of *E. coli* O157:H7 within apples, 548
Radiosensitization
Radiosensitization of *L. monocytogenes* in peeled minicarrots, 221
Rainbow trout
Listeria in fish farms, 1443
Random amplified polymorphic DNA (RAPD) analysis
L. monocytogenes in a seafood-processing environment, 489
Random amplified polymorphic DNA (RAPD) PCR
Characterization of nonstarter lactic acid bacteria, 2983
Random amplified polymorphic DNA (RAPD) typing
S. aureus from domestic refrigerators, 508
Randomly amplified polymorphic DNA (RAPD) profiles
Diversity of food spoilage LAB analyzed by RAPD-PCR, 2403
Rapid cell separation
Rapid separation and counting of viable cells in food, 170
Rapid detection
PCR detection of *Salmonella* in food, 282
Rapid detection of *Salmonella* serovars on tomato surfaces, 2253
Rapid methods
PCR detection of *Salmonella* in food, 282
Raw almonds
Steam treatment to control *Salmonella* Enteritidis on raw almonds, 591
Raw chicken
Pathogens in raw chicken, 928
Raw chicken meat
Resistance of *Campylobacter* sp. isolated from meat and stools, 2915
Raw meat
Occurrence of pathogens in retail meat and poultry products, 2176
Raw milk
S. aureus behavior in raw-milk cheese, 2161
Raw poultry meat
Metronidazole resistance, 932

Razor shells
Heavy metals in molluscs, 2237
Ready to eat (RTE)
Irradiation of vending machine hot dogs, 2436
Listeria in RTE meats, 938
Minimally processed frozen vegetables, 2581
Real-time PCR to enumerate bacterial count, 2504
Thermal inactivation of foodborne bacterial pathogens in RTE beef, 1080
Ready-to-eat food
Modeling contamination of *S. aureus* in kimbab, 1340
Ready-to-eat meat products
Surface pasteurization of meat products, 459
Ready-to-eat meats
Occurrence of pathogens in retail meat and poultry products, 2176
Salmonella and *Listeria* during salami production, 794
Ready-to-eat roast beef
Inhibition of *L. monocytogenes* with acidified sodium chlorite, 432
Ready to use (RTU)
Minimally processed frozen vegetables, 2581
Real-time PCR
Application of RT-PCR assay for MAP detection, 1662
Cattle SNP markers for traceability, 1971
Evaluation of an IMS–real-time PCR assay, 2896
Quantification of bacteria in a slaughterhouse, 1265
Quantitative analysis of *Listeria inlA* gene expression, 2754
Rapid detection of enterotoxigenic *C. perfringens*, 1347
Rapid detection of molds, 385
Rapid detection of *Salmonella* serovars on tomato surfaces, 2253
Real-time PCR quantitative detection of animal DNA, 891
Real-time PCR *Salmonella* Enteritidis enumeration, 639
Real-time PCR to enumerate bacterial count, 2504
Real-time quantitative PCR
Real-time PCR quantification of *S. aureus*, 106
Real-time reverse transcription PCR
Effect of heat treatments on enteric viruses in mussels, 2217
Recalls
Recalls of spices due to bacterial contamination, 233
Recontamination
Transfer coefficients in cross-contamination, 1248
Recovery
Methods for recovery of *Campylobacter* from meat, 2100
Solid agar overlay method for heat-injured bacteria, 428
Thermal injury and recovery of *Salmonella* Enteritidis, 2058
Refrigeration
Refrigeration effect on *Salmonella* Enteritidis in egg yolks, 1426
Refrigerator
ATP bioluminescence for assessing refrigerator contamination, 2534
Refrigerator practices
Consumer refrigerator and freezer practices and attitudes, 1640
Regeneration
Multiplexed mycotoxin detection, 3047
Removal
Removal of nervous system tissue during meat cutting, 1388
Repetitive element sequence–based PCR (Rep-PCR)
Listeria monocytogenes isolated from catfish, 815
Media effects on biofilm formation by *L. monocytogenes*, 826
Reservoir
E. sakazakii and stable flies, 671
Residence time
Ochratoxin A stability in extruded barley meal, 1139
Residues
Trifloxystrobin for control of *Penicillium* on citrus, 1646
Resistance
Antibacterial effect of a triclosan-containing floor, 627
Restaurant
Food safety differences between outbreak and nonoutbreak restaurants, 2697
Foodworkers in restaurant *Salmonella* outbreaks, 1870
Restaurant meals
Real-time PCR quantification of *S. aureus*, 106
Restriction fragment length polymorphism (RFLP)
Cryptosporidium in mollusc harvesting areas, 185
Restriction fragment length polymorphism patterns
L. carnosum in ham, 2268
Retail
Occurrence of pathogens in retail meat and poultry products, 2176
Prevalence of *Arcobacter* in foodstuffs, 1986
Retail food
Aflatoxins, ochratoxin A, and fumonisins in retail foods in Japan, 1365
Retail fruits
Antimicrobial resistance in enterococci, 2976
Retail level
L. monocytogenes in retail chicken meat in Estonia, 436
Quantification of *Campylobacter* in chicken legs, 757
Retail meat
Antimicrobial resistance in enterococci, 2976
Retail vegetables
Antimicrobial resistance in enterococci, 2976
Reveal test
Reveal and FDA culture methods for detection of *Salmonella*, 2766
Reverse-phase high-performance liquid chromatography
Biogenic amines in natural ciders, 3006
Reverse transcriptase PCR
RT-PCR detection of viable yeasts in yoghurt, 2210
Reverse transcription multiplex TaqMan PCR
Detection of viable *E. coli* O157 using the TaqMan PCR system, 2320
Reverse transcription PCR
Detection of noroviruses in foods, 1949
RiboPrinter
Ribotyping foodborne clostridia, 2970
Ribotype
L. monocytogenes subtype dose-response model, 335
Ribotyping
Molecular characterization of *L. monocytogenes*, 93
Molecular epidemiology of human listeriosis, 1680
Molecular typing and antibiotic resistance of *Salmonella* Newport, 749
Ribotyping foodborne clostridia, 2970
Rice cake
Microbial studies of oriental-style rice cakes, 3037
Risk analysis
Transfer coefficients in cross-contamination, 1248
Risk assessment
Beef import risk assessment, 1814
Effect of film permeability on meat spoilage, 943
L. monocytogenes subtype dose-response model, 335
Risk assessment for almonds, 1594
Roast beef
C. perfringens control during continuous chilling, 1546
Romaine lettuce
Irradiation of *L. monocytogenes* on romaine lettuce, 570
Room temperature
Hygiene and preservation of blood cell concentrates, 2183
Ropy strains
Detection of ropy strains, 161
Routine sampling
Control limits for *E. coli* from carcasses, 2837
rpoS
rpoS and survival of *V. parahaemolyticus*, 1438
Ruminant origin
Primers for detection of ruminant tissue, 2241
Ruminants
Cloth-based hybridization array system for ruminants in feeds, 453

S-100β
Hot boning of intact carcasses to avoid CNS self-contamination, 405
Saccharomyces cerevisiae
UV light processing of mango nectar, 362

Salad crops
Microbiological water quality for UK salad irrigation, 2029
Salad dressing
Death of pathogens in salad dressings, 801
Salami
L. monocytogenes contamination of deli meats, 71
L. monocytogenes transfer during knife slicing of deli meats, 2939
Listeria monocytogenes in Italian salami, 1533
Listeria transfer during slicing of delicatessen meats, 619
Salmonella and *Listeria* during salami production, 794
Salinity
Salinity stress in *V. vulnificus*, 2924
Salmonella
Antibiotic-resistant *Salmonella* in imported foods, 500
Antibiotic susceptibility of *Salmonella* isolates, 674
Automated ribotyping of *Salmonella* and *Campylobacter* from poultry, 2908
Beef import risk assessment, 1814
Characterization of salmonellae, 1017
Cooking process validation, 3025
Death of pathogens in salad dressings, 801
Electron beam irradiation of tomatoes, 575
Enterobacteriaceae in dehydrated powdered infant formula, 3013
Essential oils against *Salmonella, E. coli,* and *Listeria,* 1579
Evaluation of an IMS–real-time PCR assay, 2896
Foodborne pathogens on poultry and poultry giblets in Trinidad, 1096
Foodworkers in restaurant *Salmonella* outbreaks, 1870
FSIS *Salmonella* testing: analysis by establishment, 2600
FSIS *Salmonella* testing: analysis by set, 2607
Growth and motility of *Salmonella* in egg, 1012
Hygienic status of plastic doors, 2738
Inactivation of *Salmonella* in whole egg by irradiation and heat, 2066
Incidence of foodborne pathogens in retail foods, 441
Incidence of *Salmonella* in imported spices, 2519
Influence of bung bagging on pathogen spread, 1452
Inhibition of *Salmonella* by plant-associated bacteria, 719
Lethality of commercial beef jerky manufacturing processes, 2091
Microbial inhibitors combined with modified atmosphere packaging, 2671
Microbiological quality of sprouts, 2515
Microbiological status of fresh beef cuts, 1456
Multidrug-resistant *Salmonella* on ready-to-eat Paan, 288
Pathogens in raw chicken, 928
Pathogen survival in chorizos: ecological factors, 1087
PCR detection of *Salmonella* in food, 282
Postinoculation wash time and *Salmonella* on cantaloupe, 1835
Predicting pathogen growth during slow partial cooking of bacon, 602
Preharvest survey of fresh produce, 1928
Preslaughter events and *Salmonella* in turkeys, 1785
Prevalence of *Salmonella* on farms, 2576
Radiation hygienization of sprouts, 1858
Recalls of spices due to bacterial contamination, 233
Reduction of *E. coli* O157 and *Salmonella* Typhimurium in beef, 1802
Risk assessment for almonds, 1594
Safety of fresh fruits, 1422
Salmonella and *E. coli* O157:H7 inhibition by LPOS-WPI coatings, 784
Salmonella and *Listeria* during salami production, 794
Salmonella and *Shigella* in orange juice, 2595
Salmonella in lairages and on carcasses, 2342
Salmonella in swine lymph nodes, 925
Salmonella on a turkey-processing line, 1794
Salmonella recoverable from lairage pens, 1717
Seed decontamination, 1571
Survival of *E. coli* O157:H7 and *Salmonella* on herbs, 1997
Survival of *Salmonella* and *Shigella* after CPC treatment, 1286
Thermal inactivation of foodborne bacterial pathogens in RTE beef, 1080
Thermal resistance of pathogens in juice concentrate, 564
Yolk antibodies to *Salmonella* in eggs, 2883
Salmonella aureus
S. aureus from domestic refrigerators, 508
Salmonella DT 104
Radiation of *Salmonella* in ground pork, 1430
Salmonellae
Salmonella in conventional and antimicrobial-free pig herds, 743
Salmonella enterica
Heat tolerance of *Salmonella* in peanut butter, 2687
Salmonella enterica serovar Enteritidis
Physiological behavior of *Salmonella* Enteritidis at reduced a_w, 2681
Salmonella enterica serovar Entertidis strain IFO3313
Inhibitory effects of *Enterococcus* on *Salmonella* Enteritidis, 2258
Salmonella enterica serovar Typhimurium
Identification of *S. enterica* serovar Typhimurium, 1653
Salmonella Enteritidis
Adhesion of *Salmonella* to kitchen surfaces, 2352
Effect of commercial sanitizers on LPS production by *Salmonella,* 2889
Ferrioxamine supplementation for *Salmonella* Enteritidis, 634
Growth of *Salmonella* in wet almond hulls and shells, 712
Impact of condensation on shell penetration and egg contamination, 1539
Real-time PCR *Salmonella* Enteritidis enumeration, 639
Refrigeration effect on *Salmonella* Enteritidis in egg yolks, 1426
Reveal and FDA culture methods for detection of *Salmonella,* 2766
Steam treatment to control *Salmonella* Enteritidis on raw almonds, 591
Survey of *Salmonella* vaccination and infection, 17
Survival of *Salmonella* on almonds, 1851
Thermal injury and recovery of *Salmonella* Enteritidis, 2058
Salmonella Heidelberg
Outbreaks of *Salmonella* Heidelberg infections, 1150
Salmonella Infantis
Antimicrobial resistance of *S.* Infantis in meat and broiler chickens, 214
Salmonella Newport
Molecular typing and antibiotic resistance of *Salmonella* Newport, 749
Salmonella serovars
Adding cranberry juice for pathogen reduction in apple cider, 293
Rapid detection of *Salmonella* serovars on tomato surfaces, 2253
Salmonella Typhimurium
Antimicrobial effects of film for preservation of meat, 2364
Effects of chitosan on bacteria in oysters, 1600
FT-IR detection of *E. coli* and *Salmonella,* 1777
Hygienization of minimally processed vegetables, 444
Mycotoxins and inflammatory responses to *Listeria* and *Salmonella,* 1334
School potluck outbreak investigation, 666
Salmonella Typhimurium DT104
Growth of *Salmonella* from a low initial density, 2048
Pathogen inactivation on alfalfa seeds with an acid-based sanitizer, 582
Salt aggregation test
Plant extracts as anti–*E. coli* agents, 2336
Sampling methods
Microbiological testing of poultry carcasses, 145
Sandwich
Irradiation of vending machine hot dogs, 2436
Sanitizer
Bacillus spores and sanitizers, 1892
Destruction of *E. coli* O157:H7 within apples, 548
Effect of commercial sanitizers on LPS production by *Salmonella,* 2889
Electrolyzed oxidizing anode water, 1616
Lethality of sanitizers to *Bacillus* and *Pseudomonas,* 2621
Susceptibility of *P. expansum* to sanitizers, 1944
Savory essential oils
Action of essential oils on *E. coli* O157:H7 and *L. monocytogenes,* 1046
Scanning electron microscopy
Electron microscopy of *Anisakis* larvae, 1379
School lunch
Burrito outbreaks, 1690
Seafood
PAHs in edible marine species, 2493

Seafood-processing facility
L. monocytogenes in a seafood-processing environment, 489
Seafood safety
Bactericidal effects of wine on *V. parahaemolyticus*, 1823
Effects of electrolyzed oxidizing water on *Vibrio* in oysters, 1829
Seasonality
Seasonal prevalence of *E. coli* O157:H7 in cattle feces, 3018
Seawater
L. monocytogenes in the fish-processing environment, 2113
Seed decontamination
Seed decontamination, 1571
Selective enrichment broth
Immunodetection of stressed *L. monocytogenes* from enrichment broth, 1879
Selective media
Reveal and FDA culture methods for detection of *Salmonella*, 2766
Self-contamination
Hot boning of intact carcasses to avoid CNS self-contamination, 405
Semolina
Rapid deoxynivalenol determination by FP immunoassay, 2712
Sensitivity analysis
Sensitivity analysis with classification and regression trees, 609
Sensory
Gamma radiation sensitivity of *E. sakazakii*, 1434
Smoked fish irradiation, 1561
Sensory evaluation
Pulsed electric fields versus thermal treatment, 2016
Sequencing
SED production by FRI 100, 1448
Serotype
Characterization of *Y. enterocolitica* isolated from swine, 2107
E. coli O157 and STEC in finished pigs at slaughter, 260
Growth and motility of *Salmonella* in egg, 1012
Yolk antibodies to *Salmonella* in eggs, 2883
Serrano ham
High-pressure treatment of cured ham, 2539
Shelf life
Effect of oxalic acid on chicken spoilage, 1913
Ostrich liver shelf life, 1920
Shellfish
Effect of heat treatments on enteric viruses in mussels, 2217
Salmonella Paratyphi B from Galicia, 1280
Shell penetration
Impact of condensation on shell penetration and egg contamination, 1539
Shiga toxigenic *Escherichia coli*
Attachment of STEC, 999
Shiga toxin
Improvement of immunomagnetic separation for *E. coli* O157:H7, 2870
Shiga toxin–producing *E. coli* (STEC)
E. coli O157 and STEC in finished pigs at slaughter, 260
Shiga toxin–producing *Escherichia coli* O157
Detection of *E. coli* O157 by IMS and PCR, 2865
Shigella
Enterobacteriaceae in dehydrated powdered infant formula, 3013
Salmonella and *Shigella* in orange juice, 2595
Survival of *Salmonella* and *Shigella* after CPC treatment, 1286
Single nucleotide polymorphisms
Cattle SNP markers for traceability, 1971
Skim milk
Nisin enhance antimicrobial effect of HIPEF, 345
Slaughter
Postchill *Campylobacter* prevalence, 495
Slaughterhouse
Campylobacter contamination during poultry slaughter, 27
Campylobacter in poultry slaughterhouses, 421
Microbiological testing of poultry carcasses, 145
Slaughterhouse swabs
Quantification of bacteria in a slaughterhouse, 1265
Slaughter process stages
Carcass contamination in the pig slaughter process, 2568
Slicer
L. monocytogenes contamination of deli meats, 71
Slicing
Listeria transfer during slicing of delicatessen meats, 619
L. monocytogenes transfer during knife slicing of deli meats, 2939
Small cheese-making facilities
L. monocytogenes in small-scale cheese factories, 1297
Smoking
Smoked fish irradiation, 1561
Snacks
PAHs in frying oils and snacks, 199
Sodium acetate
Inhibition of *L. monocytogenes* in cold-smoked salmon, 2134
Sodium caprylate
Inactivation of *E. coli* O157:H7 by sodium caprylate, 2248
Sodium diacetate
Inhibition of *L. monocytogenes* in cold-smoked salmon, 2134
Postprocess control of listeriae on turkey using heat and chemicals, 39
Sodium hypochlorite
Disinfection of *E. coli* O157:H7, *Salmonella*, and *S. aureus* on lettuce, 323
Susceptibility of *P. expansum* to sanitizers, 1944
Solanum tuberosum L.
Inactivation of *Y. enterocolitica* by ozone, 2357
Solid agar overlay
Solid agar overlay method for heat-injured bacteria, 428
Sorting
Fumonisins in maize from Nigeria, 2019
Soy bread
Extended shelf life of soy bread, 693
Soymilk
Detecting bacterial contamination with magnetic resonance, 1668
Spain
Heavy metals in molluscs, 2237
Real-time PCR quantification of *S. aureus*, 106
Spanish fermented sausages
Comparison of ostrich, deer, and pork fermented sausages, 1183
Spanish oregano
Action of essential oils on *E. coli* O157:H7 and *L. monocytogenes*, 1046
Spatial analysis
Sampling for ochratoxin A in vineyard, 884
Spent grain
Pesticide decay during brewing, 1699
Spice
Incidence of *Salmonella* in imported spices, 2519
Recalls of spices due to bacterial contamination, 233
Splitting
Detection of CNS tissue using F-ELISA, 1966
Spoilage
Antimicrobial activity of vanillin in mangoes, 1724
Clostridium spp. in spoiled cheese spread, 1887
Effect of film permeability on meat spoilage, 943
Effect of oxalic acid on chicken spoilage, 1913
Ostrich liver shelf life, 1920
Rapid detection of molds, 385
Spoilage detection
Detecting bacterial contamination with magnetic resonance, 1668
Spoilage microflora
Spoilage microflora and growth of *Listeria*, 679
VSV treatment to reduce spoilage of fresh-cut cantaloupes, 1623
Spore
Bacillus spores and sanitizers, 1892
Efficacy of disinfectants against *B. cereus*, 1605
Heat treatment survival of *B. cereus* spores, 118
High pressure and heat treatment to inhibit *A. acidoterrestris*, 1056
Lethality of sanitizers to *Bacillus* and *Pseudomonas*, 2621
Spray drying
Aflatoxin M_1 concentrations in skim milk powder, 682

Spring
E. coli O157:H7 fecal shedding in feedlot cattle, 1154
Sprouts
Incidence of foodborne pathogens in retail foods, 441
Inhibition of *Salmonella* by plant-associated bacteria, 719
Microbiological quality of sprouts, 2515
Radiation hygienization of sprouts, 1858
Seed decontamination, 1571
Squab
Squab and duck: *Campylobacter* colonization of broilers, 417
Stable fly
E. sakazakii and stable flies, 671
Stainless steel
Attachment of *L. monocytogenes* to welded stainless steel, 1527
Bacillus spores and sanitizers, 1892
Lethality of sanitizers to *Bacillus* and *Pseudomonas*, 2621
Media effects on biofilm formation by *L. monocytogenes*, 826
Standard
Microbiological water quality for UK salad irrigation, 2029
Staphylococcal enterotoxin D
SED production by FRI 100, 1448
Staphylococcal enterotoxins
PCR primers for staphylococcal enterotoxins K, L, M, 1072
Surveillance of *S. aureus* in cheese, 516
Staphylococcus aureus
Effects of chitosan on bacteria in oysters, 1600
Minimally processed frozen vegetables, 2581
Modeling contamination of *S. aureus* in kimbab, 1340
Nisin enhance antimicrobial effect of HIPEF, 345
Pathogen survival on vacuum-packaged jerky products, 2263
PCR primers for staphylococcal enterotoxins K, L, M, 1072
Predicting pathogen growth during slow partial cooking of bacon, 602
Real-time PCR quantification of *S. aureus*, 106
S. aureus behavior in raw-milk cheese, 2161
Surveillance of *S. aureus* in cheese, 516
Statice
Real-time PCR method for quantification of buckwheat, 2478
Steam
Steam treatment to control *Salmonella* Enteritidis on raw almonds, 591
Steam cooking
Microbial studies of oriental-style rice cakes, 3037
Steam pasteurization
Postcook lethality treatment, 47
Sterol oxidation products
Health-related lipid components in bakery products, 1393
Storage
Aflatoxin M_1 concentrations in skim milk powder, 682
Electrolyzed water ice for preserving fish freshness, 2199
Survival of *Salmonella* on almonds, 1851
Storage temperature
Microbial studies of oriental-style rice cakes, 3037
Strain collection
ILSI NA *Listeria* strain collection, 2929
Strain diversity
E. coli O157 in Minnesota dairy farms, 252
Strain variation
L. monocytogenes strain variation, 2640
Street foods
Flies and street food contamination, 2007
Streptococcus
EDTA killing of mastitic *Streptococcus* spp., 1460
Streptococcus pyogenes
S. pyogenes survival on foods and food contact surfaces, 1159
Stress
Immunodetection of stressed *L. monocytogenes* from enrichment broth, 1879
Response of *C. jejuni* to stress, 2747
Salinity stress in *V. vulnificus*, 2924
Subtype
L. monocytogenes subtype dose-response model, 335
Subtyping
Campylobacter genotypes on chicken carcasses, 2902
Listeria contamination patterns in salmon processing, 2123
L. monocytogenes in the fish-processing environment, 2113
Molecular characterization of *L. monocytogenes*, 93
Molecular epidemiology of human listeriosis, 1680
Sulfur dioxide
Biogenic amines throughout industrial wine manufacture, 397
Supercritical CO_2
E. coli inactivation by supercritical CO_2, 12
Supercritical fluid extraction
Antimicrobial activity of oregano SFE extracts, 369
Surface pasteurization
Surface pasteurization of meat products, 459
Surface waters
Cryptosporidium in mollusc harvesting areas, 185
Surfactant
Inhibition of *L. monocytogenes* and *E. coli* O157:H7 colony biofilms, 2947
Surrogate
B. anthracis growth characteristics, 1720
Use of MNV-1 as a surrogate model for human noroviruses, 2761
Surveillance
Aflatoxin contamination of wheat in India, 1463
Pathogens in raw chicken, 928
Survey
Preharvest survey of fresh produce, 1928
Survey of *Salmonella* vaccination and infection, 17
Survivability
Effect of nitrocompounds on *L. monocytogenes*, 1061
Survival
Aging of Cheddar cheese made from unpasteurized milk, 990
Growth of *Salmonella* in wet almond hulls and shells, 712
Heat treatment survival of *B. cereus* spores, 118
Listeria monocytogenes in Italian salami, 1533
L. monocytogenes in the fish-processing environment, 2113
Physiological behavior of *Salmonella* Enteritidis at reduced a_w, 2681
S. pyogenes survival on foods and food contact surfaces, 1159
Survival of *E. coli* O157:H7 and *Salmonella* on herbs, 1997
Survival of *E. coli* O157:H7 in bovine feces over time, 2851
Survival of *E. coli* O157:H7 in feces and water, 6
Survival of *Salmonella* on almonds, 1851
Swine
Characterization of *Y. enterocolitica* isolated from swine, 2107
Salmonella in conventional and antimicrobial-free pig herds, 743
Salmonella in swine lymph nodes, 925
Salmonella recoverable from lairage pens, 1717

T-2 toxin
Measurement of T-2 and HT-2 in eggs, 2773
Table olives
Microbial changes of seasoned olives, 1354
Tanzania
Risk of exposure to antimicrobial residues in milk, 2487
Tea catechins
Antimicrobial activities of tea flavonoids and teas against *B. cereus*, 354
Teas
Antimicrobial activities of tea flavonoids and teas against *B. cereus*, 354
Tea theaflavins
Antimicrobial activities of tea flavonoids and teas against *B. cereus*, 354
Temperature
Inactivation of protozoan parasites, 2786
Microbial contamination of fresh broccoli in a supply chain, 1118
Predictive modeling of thermal inactivation, 1552
Survival of *Salmonella* on almonds, 1851
Treatments to maintain the quality of mung bean sprouts, 2395

Temporal
Molecular epidemiology of human listeriosis, 1680
Temporins
Inhibition of *B. anthracis*, 2529
Terminalia chebula
Intestinal bacteria and *T. chebula* fruits, 2205
Test and hold
E. coli O157:H7 doubling time, 1007
Tetracycline resistance
Genetic mechanisms of tetracycline resistance in *Campylobacter*, 482
Thailand
Pandemic *V. parahaemolyticus* in Thai shellfish, 2615
Thermal decomposition
A detailed study of thermal decomposition, 2720
Thermal inactivation
Heat treatment survival of *B. cereus* spores, 118
Thermal inactivation of foodborne bacterial pathogens in RTE beef, 1080
Thermal injury
Thermal injury and recovery of *Salmonella* Enteritidis, 2058
Thermal resistance
Heat resistance of Crp/Fnr mutants, 2758
Thermostable related hemolysin (*trh*)
AP probe for *trh*-positive *V. parahaemolyticus*, 2770
Thin aggregative fimbriae
Characterization of salmonellae, 1017
Thin-layer chromatography
Screening to detect lactic acid bacteria amine production, 391
Thiobarbituric acid values
Effect of monochloramine on lipids and residuals, 907
Threshold
Sensitivity analysis with classification and regression trees, 609
Thymol
C. perfringens control during continuous chilling, 1546
Thymus spp.
Use of liposomes to enhance activities of *Thymus* spp. extracts, 2998
Tomatoes
Electron beam irradiation of tomatoes, 575
S. pyogenes survival on foods and food contact surfaces, 1159
Tortillas
Burrito outbreaks, 1690
Total mercury
Mercury in pelagic fishes, 1402
Total viable count
Carcass contamination in the pig slaughter process, 2568
Toxic shock syndrome toxin 1
PCR primers for staphylococcal enterotoxins K, L, M, 1072
Toxoplasma gondii
Time and temperature effects on *T. gondii* cysts in meat, 1961
Toxoplasmosis
Time and temperature effects on *T. gondii* cysts in meat, 1961
Traceability
Cattle SNP markers for traceability, 1971
Traditional foods
Biogenic amines in Portuguese foods, 2293
trans Fatty acids
Health-related lipid components in bakery products, 1393
Transfer
Listeria transfer during slicing of delicatessen meats, 619
L. monocytogenes transfer during knife slicing of deli meats, 2939
Transformation
Reduced growth in transformed *E. coli* K-12, 276
Transport
Preslaughter events and *Salmonella* in turkeys, 1785
Travelers' diarrhea
Rapid detection of ETEC, 412
Trichinella
Parasitic foodborne diseases, 686
Trichoderma harzianum
Biological control agents of peach fungal pathogens, 2465
Triclosan
Antibacterial effect of a triclosan-containing floor, 627
Trifloxystrobin
Trifloxystrobin for control of *Penicillium* on citrus, 1646
Trihalomethanes
Effect of monochloramine on lipids and residuals, 907
Tropomyosin
Kinetics of tropomyosin denaturation, 2447
Trypticase soy yeast extract broth (TSYB)
Methods for recovering *V. cholerae* from ice, 217
Turkey
Listeria transfer during slicing of delicatessen meats, 619
L. monocytogenes contamination of deli meats, 71
L. monocytogenes transfer during knife slicing of deli meats, 2939
Postprocess control of listeriae on turkey using heat and chemicals, 39
Preslaughter events and *Salmonella* in turkeys, 1785
Salmonella and *E. coli* O157:H7 inhibition by LPOS-WPI coatings, 784
Salmonella on a turkey-processing line, 1794
Turkey roasts
Influence of cooling methods on behavior of *C. perfringens*, 112
Tylosin
Monensin/tylosin and fecal shedding of *E. coli* O157:H7, 2075
Typing
Genetic diversity of *Arcobacter* and *Campylobacter*, 1028
Listeria monocytogenes isolated from catfish, 815
L. monocytogenes in small-scale cheese factories, 1297
Tyramine
PCR detection of bacteria producing biogenic amines, 2509
Tyrophagus putrescentiae
Acaricide and aldehydes, 1728

Ultrahigh-pressure homogenization
UHPH inactivation of *E. coli* in orange juice, 984
Ultrahigh-pressure homogenization inactivation of *Listeria*, 86
Ultrasound
Microbial inactivation by ultrasound, 556
Ultrastructure
Effect of commercial sanitizers on LPS production by *Salmonella*, 2889
Uncertainty
Burden and cost of gastroenteritis, 651
Campylobacter in poultry slaughterhouses, 421
Unpasteurized apple cider
Sources of microbial contamination in unpasteurized apple cider, 137
Unpasteurized apple juice
Destruction of *E. coli* O157:H7 in unpasteurized juice, 542
Unpasteurized milk
Aging of Cheddar cheese made from unpasteurized milk, 990
Unwashed apples
Sources of microbial contamination in unpasteurized apple cider, 137
U.S. Food and Drug Administration culture method
Reveal and FDA culture methods for detection of *Salmonella*, 2766
UV light
Inactivation of protozoan parasites, 2786
UV light processing
UV light processing of mango nectar, 362
uvrA
uvrA in stressed *L. monocytogenes*, 3031
UV radiation
uvrA in stressed *L. monocytogenes*, 3031

Vaccination
Survey of *Salmonella* vaccination and infection, 17
Vacuum packaging
Microbial behavior on beef shifted from vacuum to aerobic packaging, 1273
Postcook lethality treatment, 47
Vacuum-steam-vacuum
VSV treatment to reduce spoilage of fresh-cut cantaloupes, 1623
Validation
Immunoassay for fenitrothion in fruits, 191

Vancomycin
M. avium subsp. *paratuberculosis* grown with HPC and antibiotics, 878
Vanillic acid
Destruction of *E. coli* O157:H7 in unpasteurized juice, 542
Vanillin
Antimicrobial activity of vanillin in mangoes, 1724
Variegated scallops
Heavy metals in molluscs, 2237
Vegetable
Disinfectants in washing lettuce, 1565
Real-time PCR to enumerate bacterial count, 2504
Vegetable oil
PAHs in frying oils and snacks, 199
Vending sites
Flies and street food contamination, 2007
Viability
Response of *C. jejuni* to stress, 2747
Viable bacteria
Quantification of bacteria in a slaughterhouse, 1265
Viable yeast detection
RT-PCR detection of viable yeasts in yoghurt, 2210
Vibrio cholerae
Methods for recovering *V. cholerae* from ice, 217
Vibrio parahaemolyticus
AP probe for *trh*-positive *V. parahaemolyticus*, 2770
Bactericidal effects of wine on *V. parahaemolyticus*, 1823
Effects of electrolyzed oxidizing water on *Vibrio* in oysters, 1829
Magnesium resistance and iron requirement of *V. parahaemolyticus*, 1040
Pandemic *V. parahaemolyticus* in Thai shellfish, 2615
rpoS and survival of *V. parahaemolyticus*, 1438
V. parahaemolyticus in crustaceans in China, 2742
Vibrio spp.
Effect of high pressure on *Vibrio* in oysters, 596
Vibrio vulnificus
Effects of chitosan on bacteria in oysters, 1600
Effects of electrolyzed oxidizing water on *Vibrio* in oysters, 1829
Salinity stress in *V. vulnificus*, 2924
VIDAS LMO2
Listeria in RTE meats, 938
Vinegar
Vinegar and *Campylobacter*, 425
Vineyard
Sampling for ochratoxin A in vineyard, 884
Virulence
Freeze-stressed *Y. enterocolitica* on pork, 1983
Quantitative analysis of *Listeria inlA* gene expression, 2754
Seasonal prevalence of *E. coli* O157:H7 in cattle feces, 3018
Virulence of *Listeria* cocktail in mice, 2664
Virulence of *L. monocytogenes* isolates, 2157
Virulence determinants
Characterization of *Y. enterocolitica* isolated from swine, 2107
Virulence factors
Antagonism and virulence traits of enterococci, 520
E. coli O157 and STEC in finished pigs at slaughter, 260
Prevalence of *B. cereus* in The Netherlands, 2587
Virulence factors of *Aeromonas* in Abu Dhabi, 1713
Virulence genes
E. coli O157:H7 from raw ewe's milk in Spain, 920
E. coli O157 in Minnesota dairy farms, 252
Virus isolation
Detection of noroviruses in foods, 1949
Viscera
Preslaughter events and *Salmonella* in turkeys, 1785
Viscosity
Detecting bacterial contamination with magnetic resonance, 1668
Vitelline membrane
Growth and motility of *Salmonella* in egg, 1012

Washed apples
Sources of microbial contamination in unpasteurized apple cider, 137
Washing
Disinfectants in washing lettuce, 1565
Washing methods
Home washing methods of fresh produce, 330
Water
Survival of *E. coli* O157:H7 in feces and water, 6
Water activity
Barotolerance of *L. monocytogenes* in cheese, 1328
Pathogen survival on vacuum-packaged jerky products, 2263
Physiological behavior of *Salmonella* Enteritidis at reduced a_w, 2681
Waterborne
Vegetated buffer filtration for waterborne *C. parvum*, 177
Water cooler
Water dispenser hygiene, 3043
Water pipe
Spread of *P. putida* in water pipes, 2692
Water quality
Microbiological water quality for UK salad irrigation, 2029
Wausteria paucula
Epiphyte interactions with *E. coli* O157:H7, 2329
Weekly intake
Mercury in pelagic fishes, 1402
Welding
Attachment of *L. monocytogenes* to welded stainless steel, 1527
Wheat grain
Aflatoxin contamination of wheat in India, 1463
Whey cheese
Growth of *A. hydrophila* in whey cheeses, 308
White grape juice concentrate
Thermal resistance of pathogens in juice concentrate, 564
Whole muscle meat
Antimicrobial effects of film for preservation of meat, 2364
Wine
Bactericidal effects of wine on *V. parahaemolyticus*, 1823
Biogenic amines in Portuguese foods, 2293
Biogenic amines throughout industrial wine manufacture, 397
Wine ageing
Biogenic amines throughout industrial wine manufacture, 397
Wood pigeons (*Columba palumbus*)
Antagonism and virulence traits of enterococci, 520
Wort
Pesticide decay during brewing, 1699

Yeast
Extended shelf life of soy bread, 693
Quality profile of Greek table olives, 1732
Yersinia enterocolitica
Freeze-stressed *Y. enterocolitica* on pork, 1983
Yoghurt
RT-PCR detection of viable yeasts in yoghurt, 2210
Yolk antibodies
Yolk antibodies to *Salmonella* in eggs, 2883
Yolk membrane
Refrigeration effect on *Salmonella* Enteritidis in egg yolks, 1426

Zoonoses
Vegetated buffer filtration for waterborne *C. parvum*, 177
z-Value
Cooking process validation, 3025